

## PAELLA

### Ingredients

½ cup uncooked Valencian Rice per person or 1/3 cup if using Bomba  
1 cup chicken stock per person  
5 threads saffron per person dissolved in a little white wine  
4 tablespoons, or more, olive oil, to cover bottom of pan  
1 clove garlic per person, minced  
¼ cup chopped onion per person  
⅓ cup grated tomato (cut in half, grate and discard the skin) per person  
2-4 small clams and/or mussels per person  
1 calamari per person, cut into rings  
1 yellow or orange bell pepper  
artichoke hearts  
frozen peas  
lemon wedges for garnish  
salt to taste

### Preparation

Heat paella pan (or any large wide pan) over medium heat, add olive oil.

Add garlic and onions and sauté until translucent. Add grated tomato, pepper and artichoke hearts.

Cook on low to medium heat, adding stock often to prevent burning, for 30 to 45 minutes.

Add the rice, stirring until well coated with vegetable mixture.

Add stock and water until mixture is covered (amounting to two cups of liquid per cup of rice).

Add the saffron.

Bring to a boil. Now the rice should be well distributed and you should not stir from this point on. Adjust heat to maintain a nice simmer. When the rice has absorbed a good amount of liquid but still has a soupy appearance add the seafood, tucking the pieces down into the rice. During this time the rice should be caramelizing on the bottom of the pan or creating what is called the *socarrat*. It will make a faint crackling sound and smell toasty sweet but not burnt. Set aside to rest for 5 to 10 minutes. Mix in the peas, sprinkle with chopped parsley, garnish with lemon wedges and serve.

Martiña Gago