

# Paella Valencia

**Category:** Spanish

**Servings:** 4

**Rating:** 10

**Source:** Ian Smith

## Description:

This recipe is intended for a 12" paella pan. Serve a cold crisp Spanish rosé or cool Rioja with the dinner.

Add calamari rings or scallops along with the shrimp for a change.

## Ingredients:

oregano	1 teaspoon, dried
lsweet paprika	3/4 teaspoon
lhot paprika	3/4 teaspoon
lSea salt	to taste
lpepper	to taste
lchicken thighs	4 skin on, bone in, fat trimmed
lgarlic	4 cloves, minced
lshallots	3/4 cups
lparsley	1/4 cup in all, minced
lolive oil	3 tablespoons, or so
lwhite wine	3/8 cup in all
lshrimp	3/4 lb., 30-40 count
lchorizo	3/4 cup, halved lengthwise and sliced
red bell pepper	1/2, chopped coarsely
lyellow bell pepper	1/2, chopped coarsely
ltomato	1 cup, diced with juice
lchicken stock	3 cups
lsaffron	a large pinch
lbamba rice	1-1/2 cups (use a short grain rice as a substitute)
lpeas	1/4 cup, frozen, but thawed in the microwave
lclams	about 12 small
lmussels	about 12 small or 8 large
lpimento	10 slices, or so, for garnish
llemon	1/2 lemon, cut into wedges

## Instructions:

Mix the oregano and 1/2 a teaspoon each of the two paprikas with some sea salt and pepper and rub the chicken thighs well. Cover and refrigerate for at least an hour. Marinate the shrimp (and scallops or calamari, if including) in 1 clove of minced garlic, 1/8 cup of chopped shallot, a tablespoon of parsley, 1 tablespoons of olive oil, and 1/8 cup of wine. Let sit for 45 minutes or so.

Add 2 tablespoons of olive oil to the paella pan and sauté the remaining garlic and shallot on medium heat, stirring frequently. After two minutes, add the sausage and bell peppers and continue cooking until the peppers have softened and the chorizo has started to crisp. Season with 1/4 teaspoon each of sweet and hot paprika and stir to integrate the paprika. Stir in the tomatoes as soon as the paprika is added and simmer until the liquid has mostly evaporated and the sauce is fairly thick.

This tomato-onion-garlic mixture, called a sofrito, is the flavor base for the paella. You can make it several hours before you need to finish the paella.

Heat a tablespoon of olive oil in a high sided skillet over medium heat and sauté the chicken on both sides until it is golden brown. Move the skillet to a pre-heated, 400° oven and continue cooking for 5 minutes. Remove the chicken to a plate, skin side up, and cover it with foil.

Heat the chicken stock and the rest of the white wine on medium-low heat in the skillet used to cook the chicken. Toast the saffron gently in a dry skillet until aromatic, about 1 to 2 minutes (don't let it burn). Crumble the threads in a mortar or between your fingers, and add to the warm broth.

Re-heat the sofrito (if necessary) and then add the rice, stirring it until each kernel is covered with the sauce, about 3-4 minutes. Add the broth and season with salt and pepper. Shake the pan a bit to make sure the rice is evenly distributed and bring it to a simmer, stirring gently, about 2 minutes. Arrange the reserved chicken in the rice, skin side up. Do not stir the rice from this point on.

Place the paella pan in the oven and roast, uncovered, for 12 minutes. Then remove the shrimp from their marinade and add the shrimp to the paella, pressing down to embed them into the rice. Arrange the clams and mussels on top of the Paella and return to the oven.

Continue cooking the paella until the shellfish open and the shrimp are cooked through, about 8-10 more minutes. Check to see if the rice is done (taste a grain just below the top layer of rice; it should be al dente, with a tiny white dot in the center) and when it is, move the pan from the oven to the stove top. (If all of the liquid evaporates before the cooking is finished, add a little more broth). Discard any unopened shells.

Turn on the heat to medium-high and, rotating the pan, cook for about 2 minutes, until the bottom layer of rice starts to caramelize, creating the "socarrat", or crust. The rice will crackle, but if it starts to smell burned, remove the pan from the heat immediately. Cover loosely with foil or a clean kitchen towel and let the paella rest for five minutes to even the cooking and let the flavors meld.

Decorate the paella with roasted pepper strips, peas, and the remaining parsley. Serve it family style at the table with lemon wedges as garnish.