

# PAELLA

Total time: 1h10 min

Serves: 6

| INGREDIENTS                          | QUANTITIES | PROCESS  |
|--------------------------------------|------------|--|
| 1 CHICKEN STOCK.....                 |            | Choosing a suitable Paella (pan) is crucial. It is important that you have a Quality Heat Diffuser and Anti-adherent. For domestic cookers up to 36 cm in diameter, it allows cooking between 2 and 6 servings.  |
| Head of Garlic                       | 1          | * I recommend Lacor Inox Durit 18/10. It is compatible with any type of electric stove, gas, oven, etc. The best paella on the market. It will help you make perfect paella rice.  |
| Onion                                | 1          | 1 CHIKEN STOCK   |
| Chicken Bones                        | 500 gr     | Put in a pot   |
| Celery                               | 1          | Oil, Two Bay Leaves  |
| Leeks                                | 2          | A head of garlic split in half   |
| White Turnip                         | 1          | An onion split in half   |
| Carrots                              | 3          | Chicken Bones  |
| 2 SAUCE.....                         |            | Add salt   |
| Salt                                 |            | And fry everything until it reaches a golden color   |
| Virgin Olive Oil Virgin Extra        | 120 ml     | Add sliced   |
| Garlic cloves                        | 4          | A branch of celery, Two leeks, A white turnip, Three carrots   |
| Chicken                              | 600 gr     | Fry one minute more  |
| Rabbit                               | 600 gr     | Add 5 liters of water  |
| Green Beans, Flat or Round           | 200 gr     | Bring to a boil for 30 minutes on low heat   |
| Garrafón or Large White Beans        | 200 gr     | Filter and reserve the hot broth until the moment of incorporating it to the Paella.   |
| Natural Grated Tomato                | 2          | 2 SAUCE  |
| Pimientón Dulce Smoked, De la Vera   | 12 gr      | With the paella over low heat  |
| 3 RICE.....                          |            | Add a little salt over the whole surface   |
| Bomba Rice, Senia Rice, Middle Round | 600        | Pour the oil   |
| Pistil of Saffron                    | 12         | And garlic cloves  |
| Rosemary bouquet                     | 2          | When the oil is hot  |
| Bomba Rice, Senia Rice, Middle Round | 600        | Brown the chicken and the rabbit   |
| 4 SOCARRAT..... (crispy base)        |            | Without totally cooking them Put them to one side  |
| 5 TO SERVE.....                      |            | Remove the garlic cloves - Optional  |
| Wooden spoon                         |            | Add the green beans in the center and stir   |
|                                      |            | Without totally cooking them Put them to one side  |
|                                      |            | Add the white beans in the center and stir   |
|                                      |            | Without totally cooking them Put them to one side  |
|                                      |            | Add the grated tomato in the center stir it so that it does not burn and mix it with the rest of the ingredients   |
|                                      |            | When the tomato is fried   |
|                                      |            | Add the Paprika, Pimientón Dulce Smoked De la Vera and mix it quickly with the rest of the ingredients to avoid burning  |
|                                      |            | 3 RICE   |
|                                      |            | Add the Bomba Rice all over the surface and mix with the sauce   |
|                                      |            | Stir for one minute so that the rice grain is impregnated with oil and fats  |
|                                      |            | Add the HOT broth  |
|                                      |            | Place vegetables, meat and rice evenly   |
|                                      |            | From this moment, the paella shouldn't be stirred again  |
|                                      |            | Distribute saffron throughout the paella   |
|                                      |            | Add the Rosemary bouquet   |
|                                      |            | 1 Raise the heat until the broth boils   |
|                                      |            | Ajust the gas to keep the boil at the lowest possible power  |
|                                      |            | 2 When rice grains appear on the surface   |
|                                      |            | Lower the heat to the minimum and test the hardness of the rice  |
|                                      |            | Until you get a firm and tender grain  |
|                                      |            | A lid can be used to control evaporation   |
|                                      |            | When the rice grain is loose and fully cooked  |
|                                      |            | Turn off the heat and let stand 5 minutes covered with the lid   |
|                                      |            | 4 SOCARRAT (crispy base) consists of a layer of roasted rice that forms in the bottom of the paella. Once we have cooked the rice grain to its tender point, we begin this process that will allow us to obtain the much desired socarrat. To make it we pour a little of oil on the paella, we put the paella on the cooker on low heat. Then full heat pleasant aroma, should appear. As soon as it begins to become pungent, remove the paella from the heat. |
|                                      |            | * To verify that the socarrat is forming, use a wooden utensil, gently check that it does not slip on the base of the paella. Repeat at various points of the paella to ensure that the socarrat has been formed throughout the base.  |
|                                      |            | * If the base of the paella is too dry and overcooked, moisten with a large amount of water a kitchen towel and put the paella on the cloth. Reduce heat by 50%.   |
|                                      |            | 5 TO SERVE * Let the paella rest 5 minutes before serving.   |
|                                      |            | The traditional way of serving the paella, is that the diners eat directly from the paella with wooden spoon.  |
|                                      |            | * Tricks.  |
|                                      |            | Proportion of Traditional Water 1 of rice x 2,5 of Water stock. According to the size of the Paella pan, heat power used, type of rice grain more absorbent, etc. It can reach up to 1 of rice x 5 water stock. This is a variable factor that each cook has to decide.  |