

Name of the Recipe: Seafood Paella

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients: (serves 8)

1. 1 coffee-cup rice per person
2. 2 large shrimp per person
3. Mussels
4. Clams or razor clams
5. Squid and/or jibia
6. ½ clove garlic pp & chopped parsley
7. 1 red capsicum finely diced
8. 3 very red ripe tomatoes finely diced
9. A good gush of white wine
10. ½ teasp ground paprika
11. Fish stock (recipe below))



To prepare:

1. Remove the shrimp shells & reserve for the stock
2. Wash and clean the mussels and clams and reserve separately
3. Stir-fry the capsicum, when soft & tender add the diced tomatoes.
4. When dry, add the white wine and mix until alcohol evaporates.
5. Add the squid and/or jibia and cook for about 5 minutes on high heat and then 20 additional mins on low temp.
6. Add garlic and chopped parsley and wait another minute.
7. Add the rice and mix well with the rest of the ingredients, add the fish stock (1,5 times the amount of rice), boil at medium heat for around 10 mins.
8. Remove from burner and place in oven for 5 mins
9. Add the shrimp and replace in over for another 5 mins
10. Remove from oven & let set for another 5 mins and add the mussels, clams and/or razor clams
11. Pour one ladle of hot stock and serve quickly .

For the stock:

1 onion, 2 carrots, 2 red tomatoes, 1 leek, a good gush of white wine, a dash of paprika, the shrimp shells, 500 grs fish (good for soup).

Stir-fry all the veggies in very hot oil, washed and chopped.

When well poached, add fish and the shrimp shells and smash well to make a puree

Add the paprika and another bit of wine

When the alcohol is vaporised, add water and let boil another 20 minutes at least.

Olé!

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