

Mediterranean Paella

T. Cook's at the Royal Palms
[Serves 4]

Ingredients:

Rice	8 ounces
Onion	1 each (Diced)
Olive oil	2 tblspn
Chicken stock	16 ounces (If you use Calasparra rice use 24oz of stock)
Saffron	1 Pinch
Shrimp, 26/30	16 each
Chicken breast	8 ounces
Spanish chorizo	6 ounces
Mussels	16 each
Diced pork	6 ounces
Calamari	6 ounces
Cockles	16 each
Red pepper	1 each (Diced)
Diced tomato	2 each
Garlic	1 clove (Sliced)
Olive oil	2 tblspn
Chicken stock	6 ounces
Thyme	1 Sprig (Remove the leaves and discard the stalk)
Parsley	1 Sprig (Remove the leaves and chop-discard the stalks)
Butter	4 ounces
Salt and pepper to taste	



Method:

Saffron rice:

In a hot saucepan add the olive oil and onion and cook for approximately two minutes. Add the rice and continuously stir until the rice starts to slightly brown. Add the chicken stock and saffron and season with salt and pepper. Bring the liquid to a boil and then reduce the heat to a simmer until the rice has absorbed all of the liquid. Spread the rice out on a sheet pan and cool until ready to continue with the Paella.

Paella:

In a hot saucepan add the olive oil, garlic and sauté quickly being careful not to burn. Add the chorizo, cockles, mussels, shrimp, pork and chicken in that order with 15 seconds in between each ingredient to stir and insure that the temperature of the pan does not get too cool. Add the tomato and red pepper and continue to sauté. Deglaze the pan with chicken stock and add the calamari then the saffron rice. Combine the mixture and bring up to temperature. Season the mixture with the herbs, butter, salt and pepper. Drizzle with olive oil and serve.