

Valencia Paella

Makes 6 servings

This recipe was introduced at a trade show in Barcelona. The dish brought our Spanish vendors back daily for another taste! Chicken, clams, prawns, halibut and more will ensure your enjoyment of this Wood Stone treat!

Ingredients

3 each	Boneless Chicken Thighs –cut into 1 inch pieces
1 ½ t	Spanish Smoked Paprika
3 t	Kosher Salt
12 each	Prawns –peeled but leave tails on
12 each	Clams –scrubbed and soaked
6-8 oz	Halibut –cut into 6 pieces
¼ C +2 T	EV Olive Oil
1 each	Medium Yellow Onion – roughly chopped
3 each	Bay Leaves
2 each	Chorizo Sausages –cut into 1 inch pieces
1 ½ C	Arborio Rice
1 C	White Wine –dry Spanish
6 each	Artichoke Hearts –cut into quarters
¼ C	Roasted Red Peppers –cut in Julienne
3 each	Roma Tomatoes –cut into ½ inch chunks
1/2 t	Saffron threads (not powdered)
3-4 C	Chicken Stock or Broth
3 T	Italian Parsley –rough chopped

Method

525-575 degrees

- Season the chicken with a little of the smoked paprika and salt to taste. Drizzle with olive oil. In a separate bowl season the halibut and the prawns in the same manor. You can do this up to a day ahead and they can marinate until you are ready to make the paella.
- Put the olive oil in a paella pan for 6-10 people and heat in the front of the oven for 1 minute. Add the onion and paprika and return the pan to the oven, roasting the onions 2 inches from the flame until they are translucent and beginning to color.
- Add the bay leaves, chicken and chorizo and put the pan back in the oven, 1 inch from the flame until the chicken begins to color, turning it once.
- Add the rice, stirring it to coat it well with the oil. Put the pan in the front of the oven and toast the rice for 1 ½ minutes, stirring frequently.
- Deglaze with the wine and reduce this by half, stirring the whole time. It should only take a minute or so.
- Add the artichokes, roasted peppers, tomato, saffron and 1 T of salt, stir to mix and then add the chicken stock. Taste for salt at this point because you won't be able to add it later.
- Put the paella in the middle of the oven, turn the flame down to the height of the grate and cook without stirring for 10-12 minutes.
- The rice should be showing at the top of the stock at this point. Remove the pan from the oven and carefully add the fish and shellfish, pressing them into the rice and making sure the clams are hinge side up. Continue to cook this in the middle of the oven for another 5-6 minutes. The fish should be cooked and the rice beginning to brown around the edges. Sprinkle the whole thing with parsley
- Serve the Paella in its pan and in the middle of the table!

Notes

You can substitute other soft flesh fish such as Salmon, Snapper or even trout. Different shellfish work great as well.

To find a proper paella pan, go to our residential link "The Spanish Table" or ask at most kitchen stores for a traditional paella pan. They are shallow and made of fairly thin steel (they are not fancy).

