



Miguel Maestre Travels From Sydney, NSW

Celebrity chef Miguel Maestre shares his recipe for an incredible seafood paella. It's the perfect winter warming recipe! Marg's Tip: Find a great Spanish Red to accompany this masterpiece!

paella a la Maestre Serves 2-3

Ingredients

Before you assemble these ingredients on your kitchen bench - pour yourself a glass of that Spanish Red we mentioned.

2 cups (500mL) chicken stock

200g Bomba rice (google it!)

Marinara mix - 10 calamari rings, 4 x 20g pieces white fish, 4 large king prawns (de-veined and peeled), 8 mussels (no shell)

50g fresh peas

salt and pepper

1 lemon

Sofrito

Just in case you were not aware or started with the red earlier than suggested, we thought we might clarify sofrito. (In Spanish cooking, sofrito a mixture of lightly fried onions and garlic, usually with tomatoes and other vegetables, used as a base for soups and stews).

25mL olive oil

2 large, ripe oxheart tomatoes, roughly chopped

3 cloves garlic, peeled

4 large roasted red capsicums from jar (piquillo)

½ bunch thyme, leaves only

1/2 bunch parsley

1 tsp saffron threads

1 tbsp smoked paprika

Method

To make sofrito, place all ingredients in a food processor. Process lightly until chunky.

In a medium-sized pan (30cm) or paella pan on high heat, pour sofrito in and cook for a couple of minutes.

Add chicken stock and bring to the boil. Add rice. Cook for 5 minutes (time to top up your glass of red perhaps).

Add seafood. When liquid has reduced, add peas, reduce to low heat and cook for a further 2 minutes until you get 'soccarrada' (crust on bottom of pan). Season and drizzle with lemon juice.