

Cook at Home *Paella*

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José Luis's **Traditional Spanish Paella;** *with Chicken, Rabbit & Langoustine (Scampi)*

This Paella was inspired by childhood memories of his Grandparents farm in Spain and his Grandmother cooking the Paella with ingredients taken fresh from the farm. 600mm Paella Pan (Serves 20)

Ingredients

1 Small Chicken, cut into pieces	4 Tablespoon of Garlic
1 Rabbit, cut into pieces	250ml Spanish Olive Oil
1kg Calasparra Rice	1 Tablespoon Salt
20 Langoustine (Scampi) - pre-cooked	1/2 Tablespoon Pepper
1kg Fresh Chopped Tomatoes	1/2 Tablespoon Smoked Paprika
2 Red Pepper (Roasted and Sliced)	2 Big Pinches Saffron Threads
4 Onions	

Method

1. Put the saffron threads or powder into a small cup and pour on half a cup of boiling water. Let steep.
2. Heat the oil in a large pan and then cook the onions and garlic over a low heat until they are melting and sweet.
3. Add the chicken and rabbit and cook until browned.
4. Raise the heat and add the tomato and spices (Salt, Pepper and Smoked Paprika) but NOT the Saffron and continue cooking until meat cooked adding water to make stock.
5. When meat is cooked and stock boiling, lower the heat and add rice and the Saffron, stirring from time to time to ensure even cooking of the rice.
6. When rice 90% cooked reduce heat to low, add Langoustines and roasted pepper (cut into strips) for decoration, then cover and remain covered until Langoustines thoroughly warmed through.

Do NOT Serve with lemon wedges as the expensive flavour of the saffron will be ambushed. Grilled lemon wedges are an option.

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