

**PAELLA RECIPE**

The teacher presents the paella recipe as a model to follow to produce their favourite recipe.

INGREDIENTS

Bomba rice 400 g

Mussels 1 kg

Squid (to clean) 500 g

Scampi 8

Shrimp 8

Onions 80 g

1 clove garlic

Crustacean stock 750 g

Tomato puree 200 g

Saffron (2 sachets) 0.25 g

Sweet paprika 5 g

Sweet chilli 1

Extra virgin olive oil to taste

Salt up to taste

Black pepper to taste

PREPARATION

To prepare the paella de marisco, first prepare the shellfish stock following our recipe, you will need 750 g. Then take care of cleaning the mussels: remove the barnacles with a knife, remove the byssus and scratch the shells with a steel wool carefully rinsing the shells under running water. Heat a little oil in a pan, then add the mussels and cover with the lid.

Cook them for 4-5 minutes over high heat, shaking the pan from time to time, so they will open. Turn off the heat and drain the mussels in a bowl on which you have placed a sieve, in order to filter and set aside their cooking liquid which you will need later; you will need 250 g. Shell most of the molluscs and set aside a few whole for the final decoration . Eliminate the mussels that have not opened.

Now move on to cleaning the squid: remove the pen and the tuft with the entrails attached, then also remove the skin. Carefully rinse the inside of the squid, then cut them into slices of a couple of centimeters.

Also prepare the other ingredients that you will need for the preparation: peel and finely chop the onion then remove the seeds from the chilli and finely chop it .Finally, peel the garlic clove, divide it in half and remove the internal core.

As for the prawns and scampi, rinse them under running water and make a cut along the belly with a pair of scissors: in this way they will release more flavor during cooking. In the specific pan for paella, heat a drizzle of d ' oil with the garlic clove, then add the shellfish and brown them for 1-2 minutes on each side over high heat .

Once cooked, transfer the prawns and prawns to a plate and set them aside .In the same pan, add the onion and let it dry over low heat for a few minutes, adding the chilli .

Now raise the heat slightly and add the squid. After a couple of minutes, remove the garlic and pour in the tomato puree. Also add the hot fumet and the liquid from the mussels you have kept aside. Season with the saffron and the paprika, stir and bring to the boil.

When the liquid has come to a boil, you can add the rice and the shelled mussels, then pepper and salt in moderation, since the water of the mussels and the crustacean stock will already be quite savory. Give a final stir and cook over low heat for about 18 minutes, or for the time indicated on the package: the rice will have to cook by absorption, so it will no longer be stirred but you can only gently stir the pan from time to time.

After the cooking time has elapsed, the rice must be dry and partially attached to the bottom of the pan. At this point, turn off the heat and arrange the crustaceans on the surface, then also add the mussels with the shells you had kept aside . Yours beautiful paella de marisco is ready to be served!