

Paella Valenciana

PAELLAS AND RICE DISHES

Paella is one of Valencia's most international dishes, taking pride of place on the table at special occasions with family and friends. Learn how to make it with this simple recipe, you'll get the knack in no time.



Serves 4



1 hour

INGREDIENTS

- 24 Garrofon beans (Valencian butter beans)
- 200 g green beans
- Two grated ripe tomatoes
- 480 g chicken meat
- 320 g rabbit meat
- 120 ml extra virgin olive oil
- 0,8 teaspoon sweet paprika
- 32 saffron strands Around
- 28 g salt
- 0,4 kg short grain rice (Valencia DOP)
- 2,6 l water (reduced to 1.2 l once is rice added)



STEP BY STEP

1. Did you know the **dish paella** gets its name from the shallow, wide pan it's cooked in? We recommend using a traditional paella pan that measures 42 to 55 cm to serve four people.
2. Start by **frying the chicken and rabbit meat** over medium heat. Fry until cooked.
3. **Sauté the green beans**, lower the heat and add the paprika, stirring to avoid burning. Now **add the grated tomato**.
4. Once the tomato is bubbling away, it's time to **add water**. Use the amount of rice **as a reference point and multiply it by three to measure the exact amount of water**.
5. Add this measurement of water and make note of the water level in the pan. Then, add the rest of the water.
6. **Add salt** along with the garrofón beans and snails - if you decide to include them in your recipe.
7. **Cook over a medium heat** and bring to a simmer. Add the rice only when the broth reduces to the level in the pan you took note of before.
8. Boil the rice for 5 minutes, **lower to medium heat** for 5 minutes, and finally, turn it down to a low heat for the last 5 to 8 minutes.
9. **Let your paella rest for 5 minutes.** 10. Tuck in!