

Arroz del senyoret, el senyoret rice, is a delicious dish that immerses your senses in the flavours of the sea, without getting your fingers dirty. Discover just how easy it is to cook up this fishy recipe.



Serves 4



50 minutes

## INGREDIENTS

- 400g rice
- 150g finely chopped cuttlefish 80g langoustine
- 35g La Vera paprika
- 15g saffron
- 100g tomatoes
- 50g extra virgin olive oil
- 2.5l seafood stock

# Arroz del senyoret



## STEP BY STEP

1. Pour some extra virgin olive oil in the pan and **fry the finely chopped cuttlefish** until golden brown.
2. Add La Vera paprika, saffron and the tomatoes. Cook over a low heat, stirring to make sure it doesn't catch, **until it changes colour**. About 5 minutes.
3. Now add the paella rice (dinamita variety) and cook to **allow all the flavours to fuse together**.
4. Pour in the seafood stock and cook for 14 minutes over a high heat, making sure the rice is evenly distributed over the pan.
5. For the final 3 minutes turn up the heat **to get what's known as the socarrat**, a delicious caramelisation at the bottom.
6. In the final minute place the **peeled langoustines** on top of the rice, leaving for 3 minutes, the perfect time to cook them through without becoming dry.