

Paella Valenciana amb un toc

Yield: 10 serves | **Rating:** 4/5 | **Prep:** 45 min | **Cook:** 23 hr | **Source:** thestranger.online

Paella Valenciana is customarily made containing chicken and rabbit, but we're turning that on its head and using chicken, chorizo, pancetta and seafood. There are many rules that claim you have to do it by the book so I'm changing that and making it more accessible for others or for those that don't enjoy the taste of rabbit.

The title above is Catalan not Spanish, though they share circa 80% of the same wording. Valencia isn't in Catalonia and isn't a Catalan city.

Valencians and Catalans share many cultural and linguistic traits but Valencians have their own identity. Some Valencians might be separatist, and some will agree with the idea of a larger Catalan state, but many are weary of the idea of being absorbed in the Catalan independence movement.

There are many ways to make paella but I have offered this version up as it is one of the easiest to put together at very short notice but still with great reward.

Ingredients

- 5 ml lemon (rind, grated)
- 30 ml lemon (juice)
- 2 ml saffron (crushed)
- 44 ml oil (olive)
- 1 kg chicken (thighs and breast, skinless, boneless)
- 140 g pancetta (diced)
- 140 g chorizo (diced)
- 225 g prawn (king)
- 5 ml pepper (black)
- 7 ml salt
- 4 ml paprika (smoked)
- 355 ml onion (white)
- 1 carrot (large)
- 22 ml thyme (fresh)
- 5 garlic cloves (minced)
- 473 ml bomba rice
- 78 ml wine (dry white)
- 2.15 litre stock (chicken)
- 473 ml peas (frozen)
- 1 pepper (red, torn)
- 1 pepper (green, diced)
- 1 pepper (yellow, torn and diced)
- 44 ml parsley (leaves)
- 4 tomatoes (salad, chopped)
- Lemon wedges



Instructions

1. Heat a paella pan over medium-high heat and add the olive oil. Swirl to coat the base of the pan. Add the salt in a circle, this will keep the meat from splattering once cooking. Add the lemon rind and juice.
2. Add the chicken, pancetta and chorizo, cook until golden brown, with the pancetta fat rendered and the chorizo has released its oil. Stir the contents every three minutes for about 20 minutes.
3. Move the meat from the centre of the pan, add the onions and carrot and cook for 3 minutes. Move this to the edge and add the garlic. Sauté for circa 30 seconds, making sure not to burn.
4. Add the peppers and sauté very carefully, for one minute. Add the paprika and sauté for circa 30 seconds and then add the tomato, pepper and saffron.
5. Next add the wine, then the stock, I'm using whey from the recent Paneer Cheese recipe instead. I recommend adding first the 5 cups needed to cook the rice. Then, use a toothpick to mark how far up the water goes. Record this water line. Then add the other four cups. Bring to a rapid boil for 10 minutes, and then lower to a simmer for another 15 to 20 minutes.
6. Ideally, at this point, there are only 5 cups of water left in the pan (the amount needed to make rice for 4 people). You can check by using your toothpick. The water line should match the same mark as before — if it's higher keep cooking, and if it's lower add a bit more water.
7. Now it's time for the rice and peas. Add the rice to the pan and give a slight stir if necessary to ensure all the rice is submerged in the liquid and evenly spread.
8. Simmer for 10 minutes, then reduce to a low simmer for a further 8 to 10 minutes, finally add the prawns to the top.
9. You'll know when the rice is ready and the broth is gone, as you will hear a faint ticking/cracking coming from the bottom layer of rice. This crackling means that the rice is caramelizing on the bottom, this is the prize, the socarrat. When you start to hear it, turn up the heat for about 30 seconds, stop instantly if you smell burning.
10. Remove the paella from the heat and cover with a dishcloth for five minutes. Adorn with the parsley and serve immediately with the lemon.