

PAELLA FROM VALENCIA

Ingredients for 4 people

4 kg of veracious clams
400 grams of chicken breast
1 green and red pepper
1 kg of cooked ham cut thick and in cubes
2 cloves of garlic (if you like it and you do not have to work with many people the day after)
1 onion, 1 lemon, 1 bunch of parsley
1 bag of saffron
some chicken or stock cube soup, white wine
olive oil
100 grams of Sardinian pachino tomatoes (or similar)
4 kg of mussels, 4 big lobsters and 4 big prawns
400 grams of rice (parboiled or basmati)
100 grams of peas from the can
salt and pepper

Preparation

Clean the clams in cold salted water for one night. Wash them more than once.

Prepare the chicken cut in pieces. Make the cut and peeled pepper roast. Mince the garlic and the onion. Keep the hot soup ready.

Heat the oil in a pan and make the onion, the garlic, the chicken and the ham brown for 7-8 minutes. Add the cut tomatoes and cook the whole thing for other 3-4 minutes.

In another pan make the mussels and the clams open up with some white wine.

When you do half of them, if you want to, you can take the shells away, but keep some for the final decoration.

In a large pan that you will present on the table (in my opinion the best one is the one with two handles and the copper outside: uniformed cooking and it keeps the heat very well: the cost is worth it) pour a bit of oil and make the onion brown.

Add the rice, and after a while, add the wine of the mussels and the soup while you are cooking, always abundant, in the end add the peas, the prawns and the lobsters.

Stir well and continuously. Finish the cooking, tasting when you like the rice.

Arrange the lobsters and the prawns radially on the flatten rice and decorate with some slices of lemon and parsley.

Turn on the grill of the oven and place the pan into it for 2 minutes before serving it. Add salt and pepper, absolutely grinded at the moment in big grains.



Indications Good as an only course meal. Good also to prepare the day before and put in the oven before serving it. In this case cover it with some soup and close the pan with aluminum foil.