

PAELLA

by Sarah Goddard-Jones of Wine Dark Sea

2016 Winner : Main Course

Ingredients (serves 6)

Large brown onion chopped

4 cloves garlic crushed

Salt and pepper to taste

Chili flakes to taste

Pinch of saffron threads soaked
in a little warm water

12 Shelled, deveined green
prawns, tails intact

4 spicy chorizo, skins off,
chopped

6 chicken thigh fillets, large dice

4 slices streaky smoked bacon
diced

1 each red, yellow and green
capsicum roughly chopped

400g tin cherry tomatoes

Carton of cherry tomatoes
halved

2 heaped teaspoons smoked
paprika

2 cups bomba rice

1 litre of chicken stock

Bunch of parsley, chopped

1 lemon cut into wedges



Method

Very slowly heat chopped bacon and chorizo in a paella pan over an even low heat, to release the fat. Once bacon and chorizo start to brown and there is a good amount of fat, add onion and garlic. Increase heat to medium. Once the onion is transparent, add chicken to seal, and season with salt and pepper.

Add rice and stir to coat in the oil and fat, then cook for about 30 seconds before adding the following ingredients: saffron with soaking water, paprika, chili, capsicum, tomatoes. Stir to combine then add stock, check seasoning and cook over a low heat until the stock is absorbed, stirring occasionally.

Add prawns, submerging under rice to allow cooking through. When the prawns are done, the paella should be cooked. Serve with a generous sprinkle of chopped parsley, lemon wedges, aioli and crusty bread.