

# Paella a la Maestre

Courtesy of Australian Celebrity Chef Miguel Maestre  
www.miguelpaella.com.au

chopping board and knife  
measuring cups and spoons  
food processor  
30 cm fry pan or paella pan  
heatproof stirring spoon  
kitchen scales

## Do this

with these **ingredients**

1. To make the **sofrito**, **place** in the food processor and **process** until chunky

2 large ripe **tomatoes**, quartered  
4 **piquillo peppers** (from a jar)  
4 cloves **garlic**, peeled  
½ bunch **parsley**  
½ bunch **chives**  
25 ml **extra virgin olive oil**  
1 TBS **smoked paprika**  
1 pinch to 1 tsp **saffron threads**

2. **Heat** the fry pan or paella pan on a high heat.

3. **Add** and **cook** until golden brown

2 **chorizo sausages**, thinly sliced

4. **Add** sofrito and **cook** 3 mins while **stirring**.

5. **Add** and bring to the **boil**

500 ml **chicken stock**

6. **Reduce** heat to medium and **stir in**

220 g **Spanish Bomba rice**  
500 g **Marinara Mix** (fish, prawns, calamari, scallops, mussels)

7. **Simmer** without stirring for 15 to 25 minutes or until the rice is tender and there is almost no liquid in the pan.

8. **Reduce** heat to low and **add**

50 g **fresh or frozen peas**

9. **Cook** a further 2 minutes to achieve 'soccarrada' (crust on the bottom of the pan).

10. **Season** to taste, and **garnish** with

extra **chives or parsley**, snipped  
1 **lemon**, cut into wedges

