

MARI'S PAELLA



Revista
Ago. | Set. 10

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Chef: Mari Ruiz

SERVES: 10

INGREDIENTS

1 cup extra virgin olive oil • 2 medium onions • 1 green pepper • Small Bag frozen peas •
2 cloves garlic • 1 bunch fresh parsley • 3 medium ripe tomatoes skinned finely chopped •
1 kg cleaned squid chopped strips • Saffron strands • 1kg large prawns • ½ kg scallops • ½ kg clams •
About 15 mussels • 2 ½ cups pre-boiled rice • 5 cups of water...add as needed • Flor de Sal to taste

METHOD

Chop the onions, peppers, garlic and peeled tomatoes • Clean the squid and cut into strips. Heat the olive oil in a deep pan, adding the chopped onions, green pepper, tomatoes, peas and garlic • Add some salt to taste and a few strands of saffron • Leave to simmer for about 45 minutes (or until the squid is tender), adding the parsley, roughly hand torn, near the end of the cooking • Pour the cooked squid and vegetables into a large paella pan • Sprinkle the rice evenly over the preparation • Add the water • Sprinkle with a little more saffron • Arrange the shellfish attractively over the rice • Place over the coals and cook for about 20 minutes, testing liquid levels every now and then, adding water if too dry • Remove from the heat when you think the rice is almost ready and cover the pan with a cloth • Leave to sweat for five minutes • Place the pan in the centre of the table and serve with a fresh salad and champagne!