

PAELLA VALENCIANA



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Medium

INGREDIENTS

- 800g boneless chicken, cut into cubes (Apolónia butcher)
- 600g boneless rabbit, cut into cubes (Apolónia butcher)
- 1 tbsp paprika
- 2 portions saffron
- 3 ripe tomatoes, cubed
- 2 chopped onions
- 400g green beans
- 3 artichokes
- 100g cooked white beans
- 100g fresh scarlet runner beans
- 15ml olive oil
- 350g risotto (arborio) rice
- Flor de Sal to taste
- Freshly ground black pepper to taste
- 1 sprig rosemary
- Paella pan (from Apolónia bazaar)

METHOD

Put the paella pan on the heat with the olive oil • Sauté the chicken and rabbit pieces to brown all over • Add the green and continue cooking, lowering the heat so as to not burn the vegetables • Add the chopped onion and when golden, add the tomato and paprika • Leave to cook for between 7 and 8 minutes • Add hot water until you reach 1cm below the rim of the pan and then bring to the boil, add the rice and the saffron • Cook for 8 more minutes on a high heat, check the seasoning and cook for 6 more minutes on a low heat • Cook for the remaining 3 to 4 minutes just from the heat of the pan • Do not stir during the final cooking phase

NB: the paella pan's diameter should match the amount of rice needed. For six people, it should be 45-50cm in diameter