

LOLITA'S PAELLA VALENCIANA ([HOTPAELLA'S OWN FAMOUS RECIPE](#))

Recipe Size

We find this recipe to be ideal for a 40cm (16 inch) pan - serves about 9.

- For a 32cm (13 inch) pan, divide the recipe by half - serves about 5.
- For a 50cm (20 inch) pan, multiply the recipe by two - serves about 14.
- For a 70cm (28 inch) pan, multiply the recipe by three - serves about 25.

Ingredients

- ½ Lb Mussels
- ¾ Lb Clams
- ¾ cup Extra Virgin Olive Oil
- 5 Chicken Wings (split, and discard the tips)
- 1 Lb Pork Short Ribs cut into squares (have your butcher cut the ribs into 1" sections, crosswise cutting the bones)
- ¾ cup Tomato Sofrito
- 4 Piquillo Peppers chopped
- 4 Cloves Garlic (minced or chopped)
- 2 cups Bomba Paella Rice
- 1 cup Fresh Green Beans (cut into 2" sections)
- ½ to 1 Lb Shrimp (with shells)
- 6 large Scallops
- ¼ tsp. Smoked Paprika (Optional)
- 1 tsp. Crushed Nora Peppers
- 1 tsp. Saffron Threads
- 5 ½ cups Shellfish Broth (recipe on back) or substitute half Chicken Broth, half water.
- Salt to taste
- 4 Piquillo Peppers sliced in strips for garnish
- 1 lemon cut into wedges

Prep Time/ Cook Time

30 minutes preparation, 35 minutes cooking (cooking time may vary depending on the type of burner/stove/oven you are using)

Instructions

To make the shellfish broth:



1. Boil 6 cups of water. Once boiling add Mussels, and Clams. Boil for 2 to 3 minutes until shells open. Remove from broth and reserve the liquid for paella. Discard any unopened shells.

For the sofrito:

2. Add the Olive Oil to the Paella Pan and Sauté the Chicken Wings and Pork for 5-10 minutes under medium-high heat.
3. Add the Tomato Sofrito, chopped Piquillo Peppers, and Garlic. Cook for 2-3 minutes.

Build the Paella:

4. Add the Rice and stir the mixture to coat, about 1 minute.
5. Add the Green Beans, Shrimp, Scallops, Smoked Paprika, Crushed Nora Peppers and crushed Saffron threads. Stir under medium heat for 1 minute to incorporate the mixture.

Tip From Yaya's Kitchen: *Be sure to crush the saffron threads to release the flavor before adding. Also keep in mind that saffron releases its flavor with heat, so be sure to add it while the paella is cooking.*

- Add the hot Shellfish Broth (recipe listed above) to the Rice Mixture (add 5 ½ cups if using Bomba Rice, otherwise add 4 cups.)

Tip From Yaya's Kitchen: *From the point of adding the hot Shellfish Broth and the liquid coming to a full boil over the entire pan, the total cooking time to completion of the recipe will be about 15-20 minutes (it may take a few minutes longer for deep pans, if using a small burner/stove, or if using a slow-cooking rice such as Bomba.). Do not stir after this point, and control the heat so the bottom is not scorched. Do not stir after this point, and control the heat so the bottom is not scorched.*

- Add Salt to taste (it is best to add less at first, as the seafood releases salt while cooking.)
- Arrange the Mussels, Clams, and the Piquillo Peppers reserved as garnish onto the surface of the paella.
- Continue cooking until rice is almost done, but still firm in the center.
- Remove from heat. Cover and let rest for 5-10 minutes, as the Rice will continue to cook even after removed from heat.
- Garnish with lemon wedges and enjoy the best Paella of your life!

Tips for Beginners

Paella is more of an art than a science, so it may take a little practice to be able to make it quickly. These tips may help:

- Have your ingredients cleaned, chopped, and measured in individual bowls so that you may add them quickly when the recipe is cooking.
- Be sure to use a big enough burner or stove for your pan. Ideally, you want a medium-low flame that is dispersed over the entire bottom of the pan.
- Cooking times are approximate; lower heat = longer cooking time, higher heat = faster cooking time (but at the risk of burning.)
- The amount of liquid to add to the rice varies depending on the rice variety and the other ingredients you have added to the paella. When the cooking is half way done, feel free to add a little more liquid to the pan if the rice seems too dry.
- If the rice doesn't seem to be cooking properly around the edges because the burner/stove you are using is just a little too small, you may partially cover the edges of the pan to help retain heat and ensure even cooking.

Wine Pairing: Longevity Wines' 2017 Livermore Valley Grenache