

SEAFOOD PAELLA



Recipe Proportion

Recipe serves	Scaled
4	8

Total Cooking Time

2h

Ingredient	Amount	Scaled amount
Sofrito	1 recipe	2 recipe
Bomba Rice	400 g	800 g
Seafood Stock	1000 mL	2000 mL
Mussels	250 g	500 g
Shrimp	8 pieces	16 pieces
Cattlefish with liver	1 piece	2 pieces
Olive Oil	50 mL	100 mL
Salt	to taste	to taste

Cooking Instructions

Production Steps	Description
Toppings	Add some oil to the pan and sear the shrimp (high heat). Reserve. Clean the mussels and discard the open and death ones. steam them with a bit of water until they open. Reserve.
Paella Base	Add some more olive oil to the paellera (high heat) and sauté the cattlefish until you get some browning. Add the sofrito (medium heat) and cook it together with the cattlefish liver for 10 min.
Rice	Add the rice and sauté with the base for 5 min. (medium heat)
Cooking	Make sure the stock is hot and add it all to the paellera (high heat). You can stir it only this time, after do not stir the rice again. If you need some extra broth keep it warm aside. Cook the rice at medium heat until most of the broth is evaporated. Reduce heat to the minimum and cook for 4-5 min to get browning at the bottom (socarrat)
Plating	Decorate the paella with the shrimp and the mussels. Enjoy!!

Attention Points & Ingredients Alternatives

DO NOT STIR THE PAELLA

Make sure you have all ready when you start cooking, this way you can relax with your friends and family while showing your new skills!

Be careful always with seafood. Mussels should be alive and closed.

Prepare the sofrito ahead so you save time.

Cattlefish: You can use squid or octopus instead.

Bomba Rice: You can use Arboreo rice or any round rice, but make sure you sauté it before adding the broth

Seafood Stock: You can use any stock, or even water with salt or a cube,

Olive Oil: You can use sunflower or any other oil, but it won't be as tasty.

Toppings: You can use any toppings, meat or fish. Get creative!!

SOFRITO



Recipe Proportion

Recipe serves	Scaled
4	8

Total Cooking Time

30m

Ingredient	Amount	Scaled amount
Onion	300 g	600 g
Garlic	50 g	100 g
Red Bell Pepper	200 g	400 mL
Green Bell Pepper	200 g	400 g
Tomatoes	4 pt	8 pt
Olive Oil	100 mL	200 mL
Salt	to taste	to taste

Cooking Instructions

Production Steps

Description

Chop all the vegetables and cook on a pot at medium heat for 30 min.

Attention Points

Dry the potatoes very well and pay attention to the salt levels.

200g Bellpepper = 1 big piece

200g Onion = 1 big piece

SANGRIA



Recipe Proportion

Recipe serves	Scaled
4	8

Total Cooking Time

5m

Ingredient	Amount	Scaled amount
Red Wine	1 L	2 g
Orange soda	1 can	2 can
Triple Sec	50 mL	100 mL
Vodka	50 mL	100 mL
Rum	50 mL	100 mL
Ice	A/N	A/N

Cooking Instructions

Production Steps

Description

Mix all with ice and enjoy!

Attention Points

You can add fruits and macerate it overnight with the wine only and filter it afterwards. Use any fruits you like! Experiment!