Sofrito for Valencian paella

Yield: 10 servings

Ingredients

Sofrito

Olive oil — 300 ml
Chicken, jointed — 2 kg
Rabbit, jointed — 1 kg
Ripe tomato — 300 g
Pepper (optional) — 100 g
Sweet paprika — 6 g
Salt — to taste

Steps

1. Heat 300 ml in the paella pan until it is very hot.
2. Fry 2 kg and 1 kg until lightly browned.
3. Peel, deseed and blend 300 g. You can also grate it, as other Valencian recipes do.
4. Add the tomato with 100 g, if you are using it, and fry over a low heat until it loses its water.
5. When the sofrito is almost done, add a pinch of to taste, the meat and 6 g.
6. Fry everything again, without letting the paprika burn, and cover straight away with the paella's water.

Sources

Turespaña (spain.info): paella recipe: https://www.spain.info/es/receta/paella/
València Turisme (Diputació de València): Valencian paella recipe: https://turisme.dival.es/receta/paella-valenciana/
AVL, Diccionari Normatiu Valencià: sofregit: https://www.avl.gva.es/lexicval/?paraula=sofregit