Valencian paella

Yield: 4 servings

Ingredients

Sofrito

Extra virgin olive oil — 120 ml

Chicken, jointed — 480 g

Rabbit, jointed — 320 g

Flat green beans — 200 g

Sweet paprika — 1 tsp

Ripe tomato, grated — 2 pcs

caldo y arroz

Water — 2.6 ~ l

Salt — 30 ~ g

Garrofó (butter beans) — 24 pcs

Saffron threads — 32 pcs

Round-grain rice — 400 g

Rosemary (optional) — 1 sprig

Steps

1. In a 42–55 cm paella pan, heat 120 ml and fry 480 g and 320 g over a medium heat, taking care to seal the meat well.
2. Add 200 g and fry it together with the meat.
3. Lower the heat, add 1 tsp and stir it so it doesn't burn; after a few seconds, add 2 pcs.
4. When the tomato is well fried, pour in water up to triple the volume of the rice and note the height it reaches in the pan. Then top up with the rest of the 2.6 l.
5. Add 30 g and 24 pcs, and the *tavella* beans or the snails if you are using them. Let it boil over a medium heat so a stock forms.
6. When the stock has dropped to the mark you took, add 32 pcs and spread 400 g all over the pan.
7. Boil the rice for 5 minutes over a high heat, 5 over a medium heat and the last 5 to 8 over a very low heat. If you like, add 1 sprig.
8. Turn off the heat and let the paella rest for 5 minutes before serving.

Sources

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