BOQUERIA

BAR DE TAPAS | RESTAURANTE

RECIPE: PAELLA DE CHORIZO Y PIQUILLOS

CHORIZO AND PIQUILLO PEPPER PAELLA

INGREDIENTS

- 1 cup Bomba rice
- 24 oz Paella Stock
- 2 tbsp Salsa Verde
- 2 tbsp Sofrito
- 15 threads of Saffron
- ½ cup diced Chorizo
- 2 tbsp Arbequina Olive Oil
- ½ cup Piquillo Peppers
- 32cm steel paella pan
- 1 tsp Kosher salt
- 1 lemon

DIRECTIONS

1. Pre-heat oven to 450°F.
2. Slice the Piquillo peppers into long, thin strips until you have ½ cup. Set aside.
3. Remove casing from chorizo and dice until you have ½ cup.
4. In the paella pan, add diced chorizo and 2 tbsp sofrito in 1 tbsp of olive oil.
5. Add 24 oz paella stock and 15 strands saffron. Bring to a boil.
6. Add 1 cup bomba rice. Cook for 5 minutes on high, then 5 minutes on low.
7. Place ½ cup julienned peppers on top of the rice, taking care to distribute them evenly. Place the paella pan in the oven.
8. When all the liquid is absorbed and the rice has started to dry out on top (approx. 5 minutes), remove the paella and place on stove-top.
9. Drizzle paella with 1 tbsp olive oil. Cook for an additional 1-2 minutes to make the socarrat - the caramelized crust of crispy rice at the bottom of the paella!
10. Use a spoon to drizzle the salsa verde on top (approx. 2tbsp).
11. Squeeze a ½ cut lemon over the paella when serving.