

Le' Spice Paella Spice Mix Recipe:

Seafood Paella



Serves 6

Ingredients

6 tbsp olive oil
6 large prawns
250g calamari or cuttlefish, cleaned and cut into rings
Salt and pepper

Sofrito

1 onion, finely chopped
2 cloves of garlic, chopped
3 tomatoes, skinned and finely chopped
1/2 cup water

Paella

1 liter water
2 tablespoon of **Le' Spice Paella Spice Mix**
1/3 cup peas

400g rice
150g white fish (ling, flathead or snapper), cut into large pieces
12 mussels, cleaned
2 lemons, in wedges
2 tbsp chopped parsley

Method

Heat the paella pan.
Add 2 tbsp of the olive oil, then the prawns and calamari.
Cook for a few minutes until brown all over and season with salt and a little pepper.
Remove to a bowl.

For The Sofrito

Add the rest of the oil to the same pan
When hot, add the onion.
Cook over a medium heat, stirring occasionally until the onion has softened and is golden.
Add the garlic, cook for about 7-8 minutes until lightly colored and softened.
Add the tomatoes, season liberally with salt and pepper and cook slowly until the sofrito has reduced and there is no liquid left.
Add about 1/2 cup of water and continue to cook until the liquid has again reduced.
This should all take about 45 minutes and can be done ahead of time.
The sofrito should have a concentrated flavor and pulpy consistency.

For The Paella

Add the prawns and calamari to the finished sofrito and cook, stirring for a few minutes, then add the water and bring to the boil. Taste mixture, adding salt if necessary.
Add the **Le' Spice Paella Spice Mix**, peas and the rice and bring to the boil.
Stir briefly then turn heat to low.
Place the pieces of fish and mussels over the rice and poke them in a little so they can cook through.
Do not stir.
Remove from the heat and cover with a tea-towel for 10 minutes, then remove the tea-towel and allow to rest for another 5-10 minutes before serving.
Squeeze over the lemon juice and sprinkle with chopped parsley.