



RECIPE MIGUEL MAESTRE  
IMAGES JACK MURPHY

# MIGUEL'S PAELLA A LA MAESTRE

Spanish celebrity chef, Miguel Maestre, promised to cook us his much-talked about paella if we delivered the squid. He came through with the goods and what a tasty deal it was!

## INGREDIENTS

5 tablespoon extra virgin olive oil  
400g Calasparra rice  
300 mussels, cleaned  
4 king prawns  
300g calamari rings  
300g pippies  
4 chorizo sausages, sliced  
1.5l chicken stock  
Salt and pepper  
150g fresh or frozen peas  
2 lemons, halved  
Chopped parsley, to garnish

## SOFRITO

(sauce base used in Spanish cooking)  
50ml olive oil  
3 large ripe oxheart tomatoes  
5 cloves garlic, peeled  
4 piquillo peppers  
1/2 bunch thyme, leaves only  
1 bunch parsley  
1 bunch chives  
1 tsp saffron threads  
1 tsp sweet paprika  
1 tbs smoked paprika

## THE PREPARATION

To make sofrito, place all ingredients in a food processor. Process until smooth. Set aside.

Heat oil in a large paella pan. Cook chorizo till golden, add sofrito and cook for a further 6 minutes stirring at all times. Add seafood and mix in well then add stock and bring to the boil. Season, cook for 18 minutes on high heat till stock is absorbed. Add peas.

Rest for 5 minutes before serving. Garnish with lemon and parsley.



## FOR MORE RECIPES...

Check out Miguel's books! *Miguels Tapas* and *Spanish Cooking*, available in all good bookstores.

