

Recipe idea

Paella

Main course - 8 persons

Preparation: 30 minutes | Cooking time: 60 minutes



Ingredients

- Langoustines EPIC
- Head on shrimps EPIC
- Peeled shrimps EPIC
- Baby octopus EPIC
- Squid rings EPIC
- Squid EPIC
- Cod pieces EPIC
- Whole mussels EPIC
- Mussel meat EPIC
- Clams EPIC
- 750 g paella rice
- Paella herb mix
- 3 litres of stock
- Bell pepper
- Onion + garlic
- Smoked paprika powder
- Chili pepper
- Peas
- 1 glass of white wine
- Chopped parsley

Preparation

Chop the onion and the garlic. Cut the chili pepper in small pieces. Cut the bell pepper in small pieces. Heat the stock. It must be very hot. Add the paella herb mix.

Heat some oil in the paella pan. First cook the shrimp and langoustines, take them out of the pan. Cook the octopus, squid, and cod. Take them out of the pan.

Heat some new oil and now cook the onion, garlic and chili pepper. Add the rice and let it cook. Add a glass of white wine. Add the red bell pepper and a first spoon of the stock. Keep adding stock. After 10 minutes add the seafood and some more stock.

Cover the pan with some aluminum foil and let it cook for 10 minutes. Take of the foil and add the peas. Stir and check if the rice is done and if the paella needs more seasoning.

Serve with some parsley.



Langoustines
REF = LG



Baby octopus
REF = BOCT



Squid
REF = SQWC I



Mussel meat
REF = MM