
SEAFOOD PAELLA

WITH SAFFRON AIOLI AND RED PEPPER ROUILLE



Serves: 8 Guests • Skill Level: Moderate • Time: 1 hour 30 minutes

Ingredients

1/3 pound chicken tenders (3/4" dice)
1 tsp. paprika spice
4 garlic cloves (crushed)
1/2 pound chorizo sausage (5" slice)
1/2 cup olive oil
1 3/4 cup paella rice
1/2 Spanish/yellow onion
(finely diced)
1 1/2 cups fish stock
1 1/2 cups chicken stock
1 1/2 cups tomato juice
2 beef tomatoes
(seeded, skinned and
finely diced)
1 tsp. saffron threads
3/4 cup green peas
3/4 cup tiger shrimps (peeled)
3/4 cup scallops (10–20)
3/4 cup squid (1/4" slice)
3/4 cup mussels
3/4 cup small clams
(like littleneck clams)
3/4 cup lobster tail (3/4" slice)
1 tbsp. salt
ground black pepper to taste
3 tbsp. flat-leaf parsley
(roughly chopped)

For the Seafood Paella

Toss chicken tenders with paprika spice and one chopped garlic clove in a bowl. Chill for 4 hours.

Sear both sides of the scallops, then set aside. Sauté the chorizo, chicken and lobster in 1/4 cup of olive oil. Once cooked medium well, place onto a paper towel and set aside.

Pour the remainder of the olive oil into the pan and bring to temperature to gently sauté the onion and the rest of the garlic. Once the onion is transparent, add the rice.

Gradually add the HOT chicken and fish stock (a little at a time while continually stirring). Then add the tomato juice and chopped tomatoes. Once the rice is 3/4 cooked through, add the scallops, chorizo, chicken, lobster and remaining ingredients (except the flat parsley, clams and mussels). Continue stirring.

Once the stock has been absorbed and the rice is cooked, stir in the peas and flat parsley. Lay the clams and mussels on top of the rice and cover with a clean napkin. The heat of the paella will open the shellfish.

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Ingredients

Saffron Aioli

- ¼ tsp. saffron threads
- 4 garlic cloves (crushed)
- 2 tbsp. white wine
- ¾ cup mayonnaise
- 1 tsp. lemon juice

Red Pepper Rouille

- 1 roasted red bell pepper
(peeled and deseeded)
- 1 garlic clove (roasted)
- 1 tsp. red wine vinegar
- ½ cup mayonnaise
- Pinch of cayenne pepper

For the Saffron Aioli

Place the saffron threads into the white wine and reduce by half, let cool, then mix with the remaining Ingredients.

For the Red Pepper Rouille

Blend the roasted red bell pepper, roasted garlic and red wine vinegar in a food processor. Mix with the mayonnaise and season with the cayenne pepper.