

## Paella



*Most customers are happy to wait for fresh paella that is made to order, as it is worth the wait! Plus, it is such a versatile dish that allows you to increase or reduce the amount of vegetables, meat or seafood to suit most tastes - basically, you can make it your own.*

**Serves:** 4

**Profitability:**

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**Ingredients:**

150g king prawns, peeled, washed & de-veined

1 tbsp saffron

6 garlic cloves, roasted

3 shallots, diced

1kg risotto rice

Splash white wine

200ml chicken stock

5g lemon grass

1 lemon, juice & zest

1-2 tbsp tomato paste

2 red peppers, diced

Handful parsley & chives, chopped

Sea salt

Salt & pepper

1 tsp saffron

Dash smoked paprika

300ml boiling water

**Steps:**

Roast the garlic in sea salt for 20 minutes at 170°C

Wash and drain the rice

Boil the water to mix with the stock

Heat the oil in a wok and add the rice, shallots and tomato paste. Add the roasted garlic and the wine. Once slightly toasted, add the chicken stock in parts with a small ladle

Add the saffron and paprika and cook out slowly, stirring every minute until the rice turns a deep yellow

Add the peppers and prawns and cook for a further 5 minutes

Take off the heat and rest

Add lemon juice and zest, parsley and keep stirring to avoid the rice becoming too gloopy. Let down with more stock if needed

Taste and season if necessary. Garnish with lemon wedge and serve