BASCO
GOURMET SPAIN TO YOUR DOOR

Sobrasada and Squid Paella Rice



PREP TIME
20 MINS

COOK TIME
40 MINS

TOTAL TIME
60 MINS

SERVES 2 PEOPLE

EASY

Ingredients

2 tbsp of olive oil
200g bomba rice
150g sobrasada de mallorca, skin off
400g fresh squid gutted, cleaned and finely diced
6 spring onions, finely diced
1/2 green pepper, finely diced
2 garlic cloves, finely chopped
100ml tomato sofrito
100ml white wine
400ml hot chicken stock
Salt to taste

Method

Pre-heat your oven to 150°C/300°F/Gas Mark 5.

Start by melting the excess fat out of the sobrasada sausage, by gently heating it in a small saucepan, until the excess fat starts to drain out. Remove from the pan and set aside.

Bring the chicken stock to the boil, add one third of the drained sobrasada and using a stick blender, blend the sausage into the stock and keep hot.

In a medium size paella pan (38cm diameter), heat the olive oil and gently fry the chopped garlic, spring onions and green pepper until really soft, about 10 minutes. Add the chopped squid, season with salt and fry for a couple of minutes, stirring well. Add the remaining sobrasada sausage, tomato sofrito and fry for another couple of minutes. Pour the white wine and reduce until the mixture is dry again.

Add the paella rice and stir for a few minutes on a gentle heat until the rice is slightly translucent. Pour the hot chicken and sobrasada stock, season with salt and spread the rice out evenly to cover the bottom of the paella pan and bring to the boil.

If you have a timer, set it to 17 minutes. The first 5 minutes, cook the paella on a very high heat until the rice rises to the surface. Check the stock for seasoning and add some more salt if necessary. Stir the rice and place the pan in the oven. After 12 minutes, remove the pan from the oven. Allow the paella to rest for 5 minutes before serving.