

BARON DE LEY
RESERVA
DOMINACION DE ORIGEN CALIFICADA
RIOJA

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RIOJA

SABORES DE ESPAÑA

presenta

with

THE SPANISH CHEF
OMAR ALLIBHOY

PREPARATION: 5MIN
COOKING: 40MIN
SERVES 4

PAELLA DE POLLO

SPANISH CHICKEN PAELLA

Spain's most famous dish and Spain's most famous red wine, Rioja, come together for your ultimate taste of Spain celebration!

Easy and crowd-pleasing, the secret of this rice-based dish is using good quality stock which is absorbed into the rice. Check out Omar's Roasted Chicken Stock recipe on *The Spanish Chef's* YouTube Channel.

Ingredients

- 4 chicken legs, each cut into 3 pieces
- 120ml extra virgin olive oil
- 1 red pepper
- 200g mange tout
- 1 tomato, grated
- 6 garlic cloves, finely chopped
- 0.4g saffron
- 1 tbsp smoked paprika
- Salt to season
- 440g Spanish rice
- 2 litres chicken stock

Note: Paella accepts every ingredient you can think of. In Valencia they say there is a paella for each day of the year, I think that sums it all up quite nicely. Feel free to add other meat or veggies.

Directions

Step 1: Infuse the saffron in the chicken stock. Keep warm over the lowest heat.

Step 2: Place your paella pan over medium heat with the olive oil and fry the seasoned chicken legs for 10 minutes until lightly browned. Add the peppers and fry them with the chicken for a further 5 minutes so all sides are caramelised. Stir in the mange tout.

Step 3: Add the garlic, closely followed by the smoked paprika and grated tomatoes, cook for about 2 minutes until the oil starts separating from the tomato paste. Add the rice and stir all together for a couple of minutes, making sure the rice gets coated with the oil and sears.

Step 4: Carefully add the hot stock to the pan and give it a good stir, distributing the rice evenly. Taste the stock and adjust seasoning if necessary. Cook on high heat for 10 minutes. Reduce heat to medium and continue to cook for 8 minutes without stirring. Finally, let it rest off the heat for 5 minutes before eating.

Let the Paella rest off the heat for 5 minutes whilst you enjoy a glass of **BARÓN DE LEY'S** Rioja Reserva.

The intense flavours and creamy texture of the paella blend seamlessly with the fresh fruit in this 100% Tempranillo wine. It's the perfect match! SALUD!

