



BARON DE LEY  
RIOJA

presenta

# SABORES DE ESPAÑA

with

THE SPANISH CHEF  
OMAR ALLIBHOY



PREPARATION: 10 MIN

COOKING: 45 MIN

SERVES 4

## PAELLA MARINERA SEAFOOD PAELLA

Be transported to the Mediterranean coast of Spain with this Seafood Paella recipe. The incredible seafood aromas are brought to life through the freshness and earthy richness of the Barón de Ley Blanco, it's the ultimate summer combination!

### Ingredients

- 120ml extra virgin olive oil
- 300g squid, cleaned and roughly chopped
- 2 dried ñora peppers (or 2 tsp of dried pepper flakes)
- 2 tomatoes, blended
- 8 garlic cloves, finely chopped
- 0.4g saffron
- 1 teaspoon smoked paprika
- Salt to season
- 440g Spanish rice
- 500g prawns, head and shell removed
- 500g mussels, cleaned
- 2 litres shellfish stock

*Note: Paella is all about the rice and good quality broth which is absorbed into the rice. Check out Omar's Seafood Stock recipe on "The Spanish Chef's" YouTube Channel.*

### Directions

**Step 1.** Infuse the crumbled saffron in the shellfish stock. Keep warm over the lowest heat.

**Step 2.** Place a paella pan over low heat with the olive oil and the ñora pepper. Fry for 2 minutes, remove from the oil, blend with the tomatoes and reserve for later.

**Step 3.** Bring the heat up to it's highest setting, cook the prawns only on one side for 2 minutes and set aside. Add the squid and sauté for about 5 minutes or until golden in colour. Season with salt.

**Step 4.** Add the garlic, closely followed by the pimenton and the blended tomatoes with the ñora peppers, 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 5.** Carefully add the hot stock to the pan and give it a good stir distributing the rice evenly. Taste the stock and adjust the seasoning if necessary. Cook on a high heat for the first 10 minutes and on medium for the next 5 minutes without stirring. Add your mussels and prawns, cooked side up. Let it cook for the last 4 minutes and then rest off the heat for 5 minutes.

**BARÓN DE LEY's Blanco** wine showcases the singularity of Rioja's indigenous white varieties. Viura, Rioja's most characteristic white variety, is creamier with an earthy richness. In combination with Tempranillo blanco and Garnacha blanca, the wine retains the fresh, crisp and mineral characteristics of young white wines

The wine's freshness offer a pleasing foil to the seafood aromas, making this your ultimate summer combination, SALUD!



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