

Kamado Paella

Paella was originally the Valencian poor mans meal and was made from any ingredient in season. In the coastal regions it would be seafood, in the mountains it would be rabbit but always with the basic ingredient of rice, which is one of Valencia's, staple crops.

"Paella" is actually the name of the large frying pan that you make it in. The traditional device a Paella is cooked on is called a "Paellero" which to most people is simple a barbecue. Although you can buy gas Paelleros, **the Kamado is the very best cooking device for Paella!!** The reason the Kamado is best is because of the shape of the "Paella" which creates a vortex above the pan and draws the smoke of the fire down to the surface giving the ingredients a really different flavour to a gas-made Paella.

The first step in making a good traditional Paella is in controlling the heat. It should be hot enough to make oil in the pan smoke. The traditional method is to simply make a fire on the ground and set a stand or flat tripod about 20 to 25 cm above the fire – the top grill on the Kamado is perfect!

EQUIPMENT

45cm Paella Pan – fits neatly onto the top grill of the Kamado when closed.

INGREDIENTS

¼ Cup Olive Oil

1 Onion (Finely Diced)

4 Garlic Cloves (Finely Chopped)

3 Boneless Chicken Thighs (Cut Into 3cm Pieces)

2 Spanish (not Mexican) Chorizo Sausages (Sliced At An Angle)

500g Calasparra (Spanish) Rice or Arborio Rice

1 Cup Frozen Peas

Pinch of Saffron (Infused In A Little Of The Hot Stock)

600ml Chicken Stock

Sea Salt

Freshly Ground Black Pepper

2 Heaped Teaspoons Smoked Paprika

Small Bunch Flat-Leaf Parsley a

Small Bunch Coriander

12 Cherry Tomatoes - Cut in Half

1kg Mussels

12 Large Green Prawns (Shells & Veins Removed)

12 Fresh Calamari Rings

¼ Cup Preserved Lemon (Diced Small) - optional

METHOD

1. Pre-heat the Kamado to 180C
2. Place the Paella pan on top grill
3. Heat the oil in the pan and add the chorizo, chicken, onion & garlic
4. Close the Kamado lid and cook to lightly brown the chicken & onion
5. Add rice, paprika, peas, preserved lemon & saffron mixture and stir to coat, and then add 2/3 of the stock.
6. Add a pinch of sea salt (not too much if using ready-made stock.)
7. Cook the rice mixture for 10-15 minutes without stirring. (The aim is to slightly burn the underneath layer of the rice. This crisp slightly burnt base is called "socorat" and is considered the best part of the dish.)
8. Check and add the rest of the stock then arrange the tomatoes and seafood over the top of the Paella. Close the Kamado lid and continue to cook until the rice is al dente and the mussels have opened (about 10 minutes)
9. Remove from the heat, cover with a cloth and leave to rest for 5-10 minutes.
10. Scatter with parsley and coriander leaves and serve directly from the pan.
11. Enjoy!!

SERVES 8

