

PAELLA DE SANT SALVADOR (from Felanintx-Mallorca)
(for six people)

Ingredients: ½ Kg. Chicken cut in pieces and rolled in salt and pepper.
1/4 Kg. Pork cut in pieces and rolled in salt and pepper
6 shrimps
1 cuttlefish cut in pieces and its ink¹
½ Kg rice for risotto
1 large onion, finely chopped
1 large tomato, finely chopped
4 gloves garlic
200 gr. green beans (cut lengthwise)
4 artichoke hearts (cut pieces)
2 eggs, hard-boiled, sliced
1 red pepper, skinned, cut in strips
Parsley
Saffron
Cinnamon
Olive oil

“Fondo” (The broth):

Brown chicken and pork in a small amount of olive oil. When browned, add cuttlefish (leaving ink on the side to use later). After 5’ add onion. When the onion is soft add tomato, a little salt. Cook until well amalgamated. Add 1½ lit water and simmer for 20-25’. This mixture is henceforth called the broth.

“Picadillo” (chopped):

Crush the garlic, parsley, saffron and a pinch of cinnamon in a mortar. Add a little of the liquid broth and mix.

“Paella”:

Heat a little oil in a paella pan. Add rice, green beans, black pepper and shrimps, and cook for 5’. Add broth a little at a time as the rice cooks, adding the chopped parsley, etc. after 5’. Dilute the ink in a little water and spread over the rice until all the grains are black. You can also add a little saffron coloring (the rice should not be with).

When the rice is almost cooked there should be very little liquid left. At this point put the pan in a hot oven. The boiling should not be interrupted when the pan is put in the oven.

Final:

Take out the oven after 3-4’, decorate with skinned red pepper cut in strips and eggs hard-boiled and sliced and left stand for 2-3’ before serving. Absorb any excess oil on the surface with paper towel.

¹ Ink is also commercialised independently