Paella

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	30 Mins
Portions	4
Appliance	Combair-Steam SE from 2015

Preparation

1 chicken breast, about 150 g

Salt

Pepper, white, ground

Paprika, ground

Olive oil

Cut the chicken breast into 2 cm chunks and season with salt, pepper and paprika. Heat up the olive oil in a frying pan. Reduce the heat, brown the chicken over a medium heat for about 4 minutes, then put to one side.

1 onion, small

1 clove of garlic

½ sweet pepper, red

150 g round-grain rice, e.g. parboiled Arborio

1 sachet of saffron

250 ml chicken bouillon

Finely chop the onion, crush the garlic and chop the sweet pepper into 2 cm cubes. Place all the ingredients into the porcelain dish and mix together.

Put the porcelain dish on to the wire shelf in the cold cooking space. Steam.

Steaming 100 °C for 25 Mins

6 king prawns, unpeeled

8 blue mussels

80 g calamari rings

Salt

Wash the king prawns, place them in the perforated cooking tray along with the blue mussels and calamari rings, season with salt.

1 tomato

75 g peas, frozen

2 tbsp olives, black, pitted

Deseed and dice the tomatoes. Mix the diced tomato with the peas, olives and chicken. Add to the rice and mix everything well.

Return the porcelain dish to the cooking space, putting it on the wire shelf and the perforated stainless steel tray underneath. Steam.

Put the food in

Steaming 80 °C for 5 Mins

½ lemon

Parsley

Cut the lemon into quarters. Mix the calamari rings and blue mussels into the rice and garnish with the king prawns, lemon and parsley.

Tips

Use fresh peas in place of frozen peas. Add the fresh peas with the diced sweet pepper.

Accessories

Wire shelf

Porcelain dish ½ GN, depth 65 mm

Perforated cooking tray

Additional information

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