

Paella Mixta for 2

Ingredients:

- 2 to 4 cups broth (chicken, fish or vegetable broth)
- 3 to 4 tablespoons olive oil (Spanish)
- 1/2 small onion (yellow or white, diced)
- 1 clove garlic (minced)
- 1/2 tomato (diced)
- 5 to 7 oz. "bomba" rice (or medium grain rice, such as Calrose) If you can't find any paella rice, arborio rice can be substituted
- 1 pinch saffron threads
- 1/2 cup frozen peas
- Salt to taste
- Optional: 1 lemon for garnish
- 1/4 sweet red or orange bell pepper, cut into strips

Meat and Seafood

- 2 chicken thighs, boneless skinless
- 4 mussels, debearded and scrubbed*
- 1 calamari/squid, cleaned, and tube cut into rounds, trim tentacles
- 4 small clams, such as little neck or manila*
- 4 raw shrimp (medium or large, shell on)
- * For the clams & mussels you can certainly add more or double the amount for one

Prepare the Ingredients

Have all of the vegetables and meat prepared as instructed in the ingredient list. Heat the broth over medium-low heat until warm. Rinse and drain all shellfish.

Cook the Sofrito

Place the paella or frying pan on medium heat and add enough olive oil to coat the bottom.

When the pan is hot enough, sauté the onions, garlic, and tomatoes in the olive oil, stirring often until onions are translucent.

Cook Other Ingredients

Add the chicken and brown on all sides. Then add squid and cook for 10 to 15 minutes, stirring often.

Cook the Rice and Finish

1. Add the rice, sprinkling in the form of a cross on the pan. Stir for 2 to 3 minutes to thoroughly coat the rice with oil.
2. Crush the saffron threads between your fingers, and add to the warm broth. Slowly pour broth into the paella pan until ingredients are covered. Spread meat and vegetables evenly over the bottom of the pan.
3. After adding broth, arrange mussels around the outside edge of the pan, pointing up. Place clams and shrimp in the pan, spreading out evenly. Add slices of pepper on top.
4. Simmer, uncovered, for about 20 minutes. If the liquid is absorbed but rice isn't tender, add more broth and continue simmering. If using peas, sprinkle over the top when rice is almost cooked.
5. When rice is cooked, season to taste with salt, remove from heat and cover with aluminum foil or a large tea towel. This allows the paella to rest for 5 minutes before serving. Slice lemon, if using, into wedges and serve alongside paella.

Reimagined Pan con Chocolate Recipe - Receta Reinventada de Pan con Chocolate

Ingredients

- 4 tortas de aceite with anise or orange essence by Ines Rosales
- Dark chocolate, at least 72%
- Cornicabra extra virgin olive oil by José Andrés
- Sea salt, to taste

STEP 1

Place tortas on a serving plate. With a small grater or a Microplane, shave as much of the dark chocolate as you'd like.

STEP 2

Sprinkle with sea salt and a splash of extra virgin olive oil and serve.

Mushroom Tostada

Ingredients:

8 to 10 ounces mixed mushrooms, stems removed and sliced thin
2 tbsp Olive Oil
A pinch of sea salt
2 tsp sherry wine
Aioli- recipe follows
French bread, sliced into rounds

Preparation:

Heat the olive oil in a pan that has a cover. When the oil is hot, add the mushrooms, salt and sherry. Cover, and lower heat. Cook until liquid is released from the mushrooms, about 10 minutes. Drain and set aside.

Toast bread slightly, just to dry it out a bit. Spread with aioli and top with mushrooms. Broil for about 30 seconds or until aioli starts to bubble.

Garlic Aioli

Ingredients:

1 1/2 tablespoons minced garlic
1 egg, at room temperature
1 1/2 cups fruity olive oil
1 -1 1/2 tablespoon fresh lemon juice, to taste
1/2 teaspoon salt
1/4 teaspoon fresh ground white pepper

In a blender or a food processor, puree garlic with egg.

Mix oil with lemon juice in a pouring jar.

With motor running, add oil mixture slowly in a thin stream.

Add salt and pepper and whirl an additional 10 seconds.

Taste for seasoning. Transfer to a bowl, cover, and refrigerate.

If the mixture separates or does not thicken, correct it as follows: Pour all but 1 tablespoon of separated mayonnaise into another container. Add 1 tablespoon water to the remaining tablespoon of mayonnaise in the food processor. With motor running, add separated mayonnaise slowly; mixture should regain right consistency- if not, try again.

10 It is best to prepare this the day before, to allow flavors to mingle and mellow out.