

## SEAFOOD PAELLA



### **Ingredients (serves 8 people):**

Olive oil to taste

250 g shrimp without shell and head

250 g of clean squid cut into rings

2 octopus tentacles cooked and cut diagonally

250 g uncooked and cooked mussels

250 g shellless and cooked cockles

2 cloves garlic, mashed

600 ml fish or shrimp stock

Saffron to taste or 1 paella-ready condiment envelope

2 cups yellow rice

1 chopped onion

1 glass of white wine

1 chopped red pepper

4 chopped peeled and seedless tomatoes

8 tbsp fresh pea

8 whole shrimps with shell and head

8 open and shelled mussels

8 clams in shell and open

8 open and shelled oysters

4 medium cooked lobsters

8 crawfish

Chopped parsley to taste

Salt to taste

Black pepper to taste

### **Preparation:**

1. Season all seafood with salt and black pepper.
2. In a paella pan heat the olive oil.
3. Fry the chopped onion.
4. Add garlic and fry.
5. After adding the chopped red peppers and chopped tomatoes.
6. Next, place the shelled mussels and the cockles.
7. Place the shelled shrimps and let fry lightly.
8. Add squid in rings and fry quickly.
9. Then add the octopus and fry quickly.
10. Add the white wine and let it deglaze.
11. Bring fish or shrimp stock to the edge of the paella pan.
12. When it starts to boil add the rice and spread evenly over the paella pan
13. Try salt and pepper and spread evenly the saffron or paella spice.
14. Cook for 25 minutes covered with aluminum foil.
15. Place the crawfish, prawns, oysters and shelled mussels for cooking and garnishing with peas.
16. Expect to reduce all water and add lobsters about 5-10 minutes before serving.
17. Before serving spread the chopped parsley.