



### WINE PAIRING

Berroia Txakoli de Bizkaia  
Leirana Albariño  
Goliardo Tinto

### INGREDIENTS

*Serves 4 people*

Don't be intimidated by the long To-Do list, for this black paella is so delicious it is worth every minute of your time. Have a party and make it with friends. (Recipe doubles easily). You really only have 4 components: stock, sofrito, alioli, and

cooking the paella. The roasted red pepper garnish can come in the form of piquillos from a jar or tin, to save you a step or two.

**Shellfish stock:** A paella is only as good as its stock!! Paellas served along the Mediterranean coast in Spain (unlike the touristy, inland examples) rely on a rich and flavorful stock for flavor, and NOT an abundance of 'stuff' in the rice. There should be enough squid and cuttlefish studding this rice so that each diner gets a few little pieces, but the inky, savory rice itself is the focus. Feel free to use fish stock. Homemade is, of course, best, but in a pinch you can use a high-quality brand from a carton.

- 1/2 cup Spanish olive oil
- 4 lbs. shrimp heads, lobster bodies, and/or crab bodies (or, 3 lbs. fish frames)
- 4 roma tomatoes, quartered
- 1 Spanish onion, quartered
- 4 dried sweet red peppers
- 1 dried spicy red pepper
- 1 head of garlic, halved down the middle
- 1 bunch parsley stems
- 2 sprigs fresh rosemary
- 1 tsp each salt and black pepper

In a large stockpot, brown all the ingredients for 10 minutes, stirring every 3 minutes or so. Add about 3 quarts of water and boil for 90 minutes. Strain, measure out 6 cups (you may only need 5), and add while hot: 1 tsp Spanish saffron threads, pounded with a bit of stock to release more flavor and color.

While your stock simmers, prepare the other elements of your paella:

- Make the alioli
- Prep for your sofrito by peeling and chopping the garlic, and grating the tomatoes
- Chop your squid and/or cuttlefish.
- Measure out your rice.

### **Alioli:**

You'll love having this on hand to put on just about everything! Make up to two days ahead.

- 1 egg
- 3/4 tsp. salt
- 1 cup Spanish extra virgin olive oil
- 4 cloves garlic, peeled
- 1 Tbl. of fresh lemon juice

In a food processor or blender (make sure it is completely dry!!), blend the egg and salt. Drizzle in the olive oil slowly, with the motor running. You may need a bit more depending on the size of your egg. Add the garlic and lemon juice. You should have a nicely emulsified mayonnaise, one that is pungent with garlic, slightly salty, and lightly lemony. Addictive stuff!

### **Sofrito:**

The sofrito for arroz negro is much simpler than for other paella recipes. Sometimes it is omitted altogether.

- 3 Tbl. Spanish olive oil
- 4 garlic cloves, finely chopped
- 2 large tomatoes, grated

Heat the oil in a paella pan made for 4 servings. Add garlic and sauté for 3 minutes. Add tomatoes and stir for 3 more minutes.

**Cooking the Paella:**

- 1/3 lb. chopped cuttlefish (frozen is fine)
- 1/3 lb. chopped fresh squid  
You can use one or the other or both!
- 2 cups Bomba or Arborio rice (Bomba is authentic, delicious, and expensive. It also absorbs much more stock).
- 5 cups of shellfish (or fish) stock
- 2 Tbl. squid or cuttlefish ink

**Garnish:**

Roasted red pepper strips (Homemade, or from a jar. Piquillos work well). alioli  
lemon wedges

Once your *sofrito* is finished, add the cuttlefish and squid. Increase heat to medium high. Sauté for a minute with the sofrito and add the rice. Stir for 20 seconds, then add about 4 cups of stock and the ink. Stir one more time, then smooth out the surface of the rice and do NOT stir again. The bottom needs to char a little bit and send all these good flavors up to the top of the rice. A fluffed up paella is an impostor paella. The real ones are flat!

When you hear crackling, usually after about 15 minutes, taste the rice to see how far from being done it is. You will probably need more stock, up to one cup or even more, which you can add around the sides. Again, Bomba takes a lot of stock! The rice is done when it is cooked through (no opaque white in the middle of a grain) but still slightly firm, usually after 20-25 minutes. Allow to rest for 5 minutes, then garnish with roasted pepper strips (a big X is traditional) and dollops of alioli in 4 places or served on the side in the mortar. Add a few lemon wedges. ENJOY!



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