



Prawn and Chorizo Paella

Kelly Mallett-Outtim, [The Hilton Adelaide](#)
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Ingredients:

Sofrito/ Base
1 White Onion
2 Cloves Garlic
2 Red Capsicums
2 Tomatoes
4 sprigs of Thyme
2 sprigs of Rosemary
1/3 of a bunch of Coriander
2 Bay leaves
10mls vegetable oil

Paella:

10mls vegetable oil
50g Arborio rice
1 Tomato
1 Spanish Onion
Cumin
Cayenne pepper
Smoky paprika
300ml Chicken stock or Water
3 Prawns
2 Chorizo Sausages
1 lemon

Method:

Dice and then in a small pot, begin cooking off all the ingredients under the sofrito until it forms a sauce. Then get a wide, thick based pan, add the oil, one finely diced Spanish onion, one finely diced tomato, one finely diced chorizo sausage, three prawns, cumin, cayenne pepper and smoky paprika. Also add 50g of Arborio rice here and allow the oil to coat it and cook until the rice is translucent at the edges. Then add the sofrito and allow all the flavours to infuse under the heat. Now begin adding the chicken stock or water to the Paella and reduce the stock out and then keep adding more and reducing it out until you get the correct consistency. When at the correct level allow the rice the fully cook through and leave it until it forms a crust along the bottom of the Paella. Season to taste and serve with coriander and lemon cheek for the prawns.

ASFM SHOPPING LIST

Ingredients

venison
red wine
cream, butter
stock
chestnuts
herbs

vegetables

Stallholders

[Hahndorf Venison](#) (site 31)
[Wild Fox Wines](#) (site 5), [Howard Vineyard](#) (site 65)
[B-d. Farm Paris Creek](#) (site 91)
Semaphore Pantry (41)
Adelaide Hills Fresh Chestnuts (site 48, seasonally)
[Salad Greens & Kitchen Herbs](#) (site 95-96), [Aay's Herbs](#) (site 92-93),
[Hillside Herbs](#) (site 88), Alnda Farms (site 84)
[Patlin Gardens](#) (site 71), [Virgara's Garden](#) (site 50), [N&M Tsimklis](#) (site 56-58), B&A Andonopoulos (site 68), Golden BC (site 78-79), [Hart's Vegetables](#) (site 80-81), Alnda Farms (site 84), [The Food Forest](#) (site 64, fortnightly)