

WILLAMETTE VALLEY
VINEYARDS

Seafood Paella

INGREDIENTS

2 lbs.	<i>Bomba Rice – see chefs note</i>
1 lb.	<i>Chicken Thighs – cubed ½” de-boned, skin removed</i>
1½ lbs.	<i>Diver Scallops side muscle removed</i>
½ lb	<i>Manila Clams – cleaned</i>
½ lb	<i>Penn Cove Mussels cleaned, de-bearded</i>
1 lb.	<i>White Shrimp – 21/25 cleaned and deveined, tail-on</i>
½ cup	<i>Canola Oil</i>
2 cups	<i>White Onion – diced ½”</i>
¼ cup	<i>Garlic – minced</i>
4 each	<i>Red & Yellow Bell Pepper cored, sliced ¼” x 2”</i>
24	<i>Heirloom Cherry Tomatoes – fresh</i>
3 Tbsp.	<i>Smoked Paprika</i>
1 Tbsp.	<i>Red Chili Threads – see chefs note</i>
4	<i>Bay Leaves</i>
5 Tbsp.	<i>Kosher Salt</i>
3 Tbsp.	<i>Black Pepper – ground</i>
6	<i>Chicken Bullion Cubes – ground</i>
2 bottles	<i>White Wine – dry 1½ for recipe, ½ for chef</i>
1½ Tbsp.	<i>Saffron reconstitute in ¼ cup of hot water, set aside in liquid</i>
11 cups	<i>Chicken Stock heated, to speed absorption</i>
¼ cup	<i>Italian Parsley – chopped</i>
16	<i>Lemon Wedges – de-seeded</i>

METHOD

Making and eating paella is a social event, perfect for a gathering of friends and family. This recipe is meant to be made with a large 22-inch paella pan over an open fire. You can reduce the amounts for a smaller gathering or even cook in a large saute pan over a stove top with the same results, just minus the wood smoke flavor. Have all the ingredients ready and portioned beforehand, as the process is quick.

Chef Note: *Bomba rice is a short grain rice from Spain. It is prized for paella as the grains absorb liquid and grow to 3 times their size while remaining al dente when done. Arborio rice, a common substitute, has a creamier texture when done, perfect for risotto, but not for paella.*

Heat your paella pan over high heat or flame, add your oil. The pan should be a blue/purple hue and the oil should ripple and start to smoke. Quickly sauté all the scallops and shrimp on one side for 90 seconds then remove from the pan. Next, season the chicken thighs with 1/3 of the salt and pepper. Add to the pan, spread out evenly and sear on one side for 1½ minutes. With a wok spatula, turn the chicken and add the sliced peppers, onions, paprika, chili threads, bay leaves, ground bullion cubes and remaining seasoning, searing and getting some char on the edges for another 2 minutes.

Chef Note: *Red chili threads are thin strips of dried chili. They are a common garnish in Asian cooking and can be found in most Asian markets or online. They do not hold heat, but when cooked they add an earthy, smoky flavor.*

Add the whole cherry tomatoes and garlic, stir and let the tomatoes blister from the heat. Add the bomba rice and stir to combine the mixture. Deglaze the pan with the white wine. Add the water with the saffron threads and 8 cups of the chicken stock. Adjust your heat to medium high. Stir to level out the rice and let cook for 12-15 minutes, stirring occasionally to keep the liquid even.

Test the consistency of your rice—it should be almost al dente. Bury the clams and mussels into the rice mixture and add the remaining stock. From this point on you are not going to stir the rice again. Arrange the pre-seared scallops and shrimp neatly on the top of the rice mixture to finish cooking. Continue to cook the rice over the open flame until the shells start to open up, about 5 minutes. Remove the pan from the heat and let it rest for another 5 minutes to let the remaining liquid absorb. Garnish the paella with the chopped parsley and lemon wedges surrounding the outside of the pan. Enjoy with a glass of our Estate Chardonnay.