

Paella Valenciana

Serves 4 to 6 · 1 hr 15 min · Valencia's rice, cooked over open fire



Photo: Paella valenciana: Juan Emilio Prades Bel, CC BY 4.0 (https://commons.wikimedia.org/wiki/File:Paella_valenciana_con_pato.jpg)

Ingredients

- 1/3 cup olive oil (80 ml)
- 1 1/2 lb (700 g) chicken thighs and drumsticks, cut into smaller pieces
- 1 lb (450 g) rabbit pieces (or more chicken)
- 8 oz (225 g) flat green beans, trimmed and cut in 2 inch (5 cm) pieces
- 1 cup cooked large white beans or butter beans (about 170 g)
- 1 ripe tomato, grated, skin discarded
- 1 tsp sweet smoked or unsmoked paprika
- 1 large pinch saffron
- 7 cups water or light chicken stock (1.65 liters), hot
- 2 cups bomba or other short-grain paella rice (400 g)
- 1 sprig rosemary (optional)
- Salt

Method

- 1** Heat the oil in a 15 to 16 inch (38 to 40 cm) paella pan over medium-high heat. Season the meat with salt and brown it slowly on all sides, about 15 minutes, pushing pieces to the edges as they brown.
- 2** Add the green beans and cook 3 minutes. Make a space in the center, add the tomato and cook until it darkens, then stir in the paprika for a few seconds.
- 3** Pour in the hot water or stock, add the saffron and the white beans, and simmer 20 minutes to make a flavorful broth. Taste: it should be slightly salty.
- 4** Scatter the rice evenly across the pan and gently shake it level. From now on, do not stir.
- 5** Cook on high heat for 10 minutes, then medium-low for 8 to 10 minutes until the liquid is absorbed and the rice is just tender. Lay the rosemary on top near the end.
- 6** Raise the heat for 1 to 2 minutes, listening for a crackle, to form the socarrat.
- 7** Remove from heat, cover with a clean towel and rest 5 minutes before serving.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/paella-valenciana/>