

Paella Mixta Spain

Ingredients for the Paella:
(For 4-8 persons)

500 g (2 cups) rice (bomba)
250 g (½ lb) cuttlefish or calamari
250 g (½ lb about 10-12) mussels
125 g (¼ lb) shrimps
150 g (1/3 lb) artichokes (1 can)
4-6 tiger shrimps with shell
500 g (1 lb) chicken meat (rabbit)
1 onion
1 clove of garlic
1 tbsp. red paprika powder
150 g (1/3 lb) tomatoes strained or grated
1 red bell pepper
Olive oil
250 g (1/2 cups) broad beans
1 sprig of rosemary
salt and black pepper from the mill
0,3 g / 1 pinch saffron threads
1 l (5 cups) chicken broth
0,5 l (2,5 cups) water

Put saffron in an aluminum foil, press on and roast briefly (5 seconds). Then add the threads to the chicken broth.

Finely chop the onions and garlic, then cut the red bell pepper into 2X2 cm pieces.

Clean the calamari and cut into small pieces. Remove the intestines from the shrimp and cut off the tentacle. Cut the chicken into small pieces.

Heat the oil in the pan and quickly fry the tiger shrimp. Then after few minutes add the chicken pieces. When shrimp are cooked, remove from the pan. Now add the beans and fry for about 2 minutes until they are roasted.

Then over medium heat, add and sauté the onion and garlic. Now add the calamari, shrimp and artichoke.

Sauté everything, then add the strained tomatoes and simmer until the liquid evaporates and only the "tomato essence" is left. Then season with paprika powder, sauté briefly.

A paella spice mix can also be added at this point if desired.

Now add the rice and fill up with water or chicken broth.

Add the rosemary sprig.

In the meantime, prepare the mussels:

Clean the mussels under running water, put them in a pan with a lid. Using a little oil, let them open over high heat (about 5 minutes). Keep the liquid that comes out when opening.

Discard all the mussels that are CLOSED these are not edible!

Now add the mussels to the paella and add some of the mussel liquid.

After about 20 minutes, place the tiger shrimps on top of the paella and let the pan sit for another 10-15 minutes in the oven or grill at about 180 degrees.