

Mushroom Paella



4 servings



35 minutes

INGREDIENTS

- 600ml Mushroom stock (to make stock soak a handful of dry Mushrooms in veggie stock, or use stock of choice)
- 250g Spanish rice
- 6g sea salt
- 3g cracked black pepper
- 250g Flat Mushrooms
- ½ bunch chives
- 40g Button Mushrooms
- ¼ bunch radishes
- 50g Manchego cheese
- ½ lemon

SOFRITO

- 300g ripe oxheart tomatoes, roughly chopped
- 150g roasted red capsicums from jar (piquillo peppers)
- 300g portobello or flat mushrooms,
- 20g garlic
- ½ bunch parsley
- ½ bunch chives
- 25ml olive oil
- ¼g saffron threads
- 20g smoked paprika

METHOD

1. To make the sofrito: Peel the garlic, roughly chop the tomatoes, capsicums, mushrooms and herbs.
2. Place all the sofrito ingredients in a food processor and process to a paste consistency.
3. Heat a 30cm fry pan or paella pan on high heat. Add sofrito and cook until tomatoes start to become juicy, 3-4 minutes.
4. For the Paella: Add sliced Flat Mushrooms and mushroom stock to the reduced sofrito and bring to the boil.
5. Sprinkle in rice and reduce to a medium heat. Continue cooking for about 16-18 minutes. Do not stir! When rice is tender and liquid has almost fully reduced (there should still be some liquid in the paella-pan), cook for a further 2 minutes to achieve 'soccarrada' (crust on the bottom of the pan).
6. Meanwhile chop the chives and slice the Button mushrooms very thinly and cut the lemon into wedges for garnish.
7. Season to taste with salt and black pepper and garnish with chives, thinly sliced button mushrooms, radish and grated manchego cheese.
8. Squeeze over lemon juice just before serving.