

## Paella Recipe

### Ingredients:

500 g medium clams  
250 g small squid, ink, heads and tentacles removed  
60 ml olive oil  
2 chorizo sausages, sliced diagonally into 2 1/2 cm pieces  
1 medium onion, minced  
1 large tomato, grated  
1 teaspoon paprika  
Few saffron threads  
1½ liters (6 cups) warm chicken broth  
600 g white short grain rice  
500 g medium shrimps  
1 large green capsicum, sliced lengthwise about 1cm across  
1 large red capsicum, sliced lengthwise about 1cm across  
2 hard-boiled eggs, peeled and sliced  
1-2 lemons, quartered

### Method:

Soak clam in a little salted water for approximately 15 minutes to remove the dirt inside. Clean clam shells very well. Steam clams just until they open (do not steam for too long, otherwise the meat will be tough). Discard shells that remain close. Set aside steamed clams. Slice squid into 1-cm rings. Set aside. In a skillet, heat 2 tablespoons of the olive oil. Cook the chorizo sausages about 2 minutes on each side or until firm. Remove from skillet and set aside. Heat remaining olive oil over medium heat in a large paellera or shallow casserole. Sauté onion 1 to 2 minutes. Stir in grated tomato and cook about 2 minutes. Lower heat and add paprika. Cook about 1 minute. Meanwhile dissolve saffron threads in warm broth. Immediately pour in warm broth so paprika does not burn. Bring to a simmer. Stir in rice, making sure rice is evenly distributed throughout the pan. Simmer for about 10 minutes, stirring occasionally. Add shrimps. When shrimps are cooked, remove from pan and set aside. Continue simmering for another five minutes then add squid rings and capsicums. Remove squid rings as soon as they are cooked, about one minute. Set aside. Allow rice to simmer until liquid has been absorbed and rice is slightly dry. Remove from heat. Top with clams, chorizo, shrimps, squid and hard-boiled eggs, if desired. Serve in paellera or serving platter with lemon wedges.