

Amavi

Cellars

PORK PAELLA

serves 6

Ingredients

2 cups paella rice
800g salted pork belly or thick cut bacon
24 king prawns, peeled and deveined
2 medium onions, diced
1 clove garlic
160ml olive oil
2 red pepper (chopped fine)

1 medium tomato (peeled and diced)
1 generous pinch of saffron
3 teaspoons sweet smoked paprika
2 bay leaves
2 sprigs thyme
250g green beans (cut into 3-4 cm lengths)
truffle shavings (optional)
salt and pepper
750ml chicken stock, heated
squeeze of lemon juice

Directions

- Heat large pan (approximately 45 cm wide) with a small amount of oil. Quickly sear prawns on either side just until pink, then remove and set aside
- Add the rest of the oil to pan and fry the pork belly. As it starts to brown, add onion and cook for another minute, add garlic, red pepper, tomato, salt, pepper, saffron, bay leaves and paprika, stir well
- add rice to the pan and stir to coat and spread evenly. Scatter over green beans. Do not stir the paella again. Add the hot chicken stock and cook for 10 minutes
- Turn heat down and simmer for 8 minutes, or until rice is tender and all the stock has evaporated.
- Just before it is ready, place the prawns on top to reheat and add truffle shavings (if using). Cover with a tea towel and leave to stand for about 10 minutes
- To serve, sprinkle with olive oil and a squeeze of lemon juice