

Paella



58:18

This recipe is available for:

- Convotherm mini

Accessories:

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Convection

00:08 | -

2

Stage 1
215 °C

Combi-steam

00:20 | -

2

Stage 2
125 °C

Combi-steam

00:10 | -

2

Stage 3
125 °C

Ingredients

- 1 kg Risotto rice
- 1 g Saffron threads
- 400 g Chicken breast cut into bite-sized cubes
- 300 g Cod fillets, cut into bite-sized pieces
- 1 kg Frozen seafood (without rolls of crab meat), thawed and drained
- 1 pcs Pepper each red, yellow and green cut into small cubes
- 200 g Frozen peas, defrosted
- 1 pcs Onion in cubes
- 4 pcs Garlic cloves in cubes
- 4 tbs Olive oil
- 2 l Vegetable stock
- 1 pinch Sea salt, black pepper to taste

1. Food Preparation

Marinate the chicken breast cubes with salt, pepper, paprika powder and olive oil and mix with the onions and garlic. Then place on a Teflon tray and cook in convection air at 215°C for 8 minutes. In the meantime, add the saffron threads to the vegetable stock and Put all ingredients in a deep GN 100 tray. Now add the roast chicken to the rest and mix it well. Retaining the giant prawns Place a normal Gn tray on top as a lid. Put it inside the preheated Convotherm After the first 20 min cook time, carefully open the lid, and place the prawns on top. Cook it now for another 10 min without lid. After cooking, season to taste again if necessary and place the lemon wedges on top for garnish

2. Cooking Instruction

For most rice dishes where you use a temperature above 100°C you always should work with a lid, to avoid that the surface rice layer gets to dry.

3. Food Serving Instruction

You should serve the Paella if possible, in the tray where it was cooked, so that each portion gets the same between soft and crisp rice.

Note: Information emanating from Vötsch is based on reasonable care and skill in its compilation, preparation and use, but is provided without liability in its application and use. All cooking settings are guides only. Always cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.

RECIPE

-
- 16

pcs

and season to taste
King prawns, raw, unpeeled,
without head (for decoration)
- 1

pcs

Organic lemon, sliced (for
decoration)