

# FIDDLEHEAD CELLARS

## **FIDDLICIOUS PAELLA**

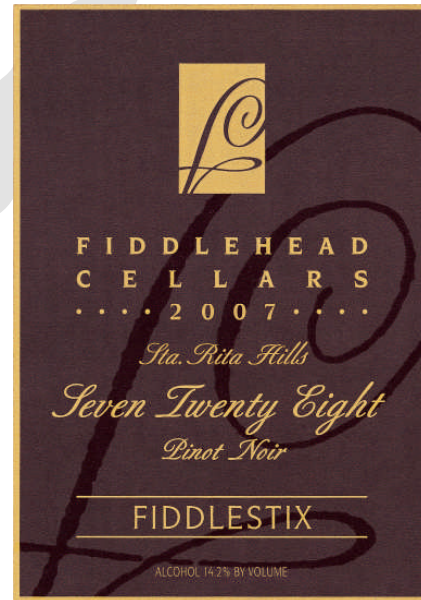
*Great with Fiddlehead Cellars 2007 Seven Twenty Eight Pinot Noir*

### **FROM THE KITCHEN OF - OUR VERY OWN - STEVE SCHULER-JONES**

*For those of you who missed our "Pinkie & Paella" celebration, you can now make this great recipe from our very own Chef de Cuisine in your very own kitchen!*

### **INGREDIENTS**

12 ounces Spanish artisan cooking chorizo, cut into ½" slices  
8 ounces clams (scrubbed)  
8 ounces mussels (scrubbed and de-bearded)  
16 ounces shrimp (U-12)  
16 ounces chicken thighs  
4 ounces Serrano ham  
  
2 cups Bomba rice  
  
2 cups piquillo peppers, chopped  
2 cups San Marzano tomatoes, diced  
4 shallots, sliced  
1 cup peas, fresh or frozen  
4 garlic cloves, diced  
1 cup Italian flat-leaf parsley, chopped  
  
4 cups chicken stock  
1 large pinch Spanish saffron  
  
Salt  
Pepper  
Smoked paprika (about 1 Tablespoon)  
  
1 cup dry white wine (Fiddlehead Happy Canyon SB)  
Extra virgin olive oil  
3-4 lemons cut into half-wedges  
  
1 paella pan



*For authentic Spanish ingredients, see "La Tienda- The Best of Spain" at [www.latienda.com](http://www.latienda.com).*

### **PREPARATION AHEAD OF TIME**

Pan sear chicken thighs and then roast off in a 350° oven for about 30 minutes.

Bring stock to a simmer, adding the saffron.

*\* Chef's Note: It is helpful to have your "mise en place" before beginning the paella, as once it is started, the pace should be smooth and quick.*



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### PREPARATION

Place the paella pan on a cook top. It may be necessary to use more than one burner to ensure uniform heat distribution.

Completely cover the bottom of the pan with extra virgin olive oil.

Carefully place sliced chorizo in the pan and brown on one side.

Turn the chorizo, and add cooked chicken thighs.

As the chicken heats, add the shallots and garlic. Turn the chicken and add the piquillo peppers and San Marzano tomatoes.

Add the Bomba rice and stir to fully incorporate the ingredients, making sure the rice is fully coated with the emerging sauce.

Pour in the wine and reduce by about 30%.

Add the warmed stock and mix well.

Allow to simmer for several minutes, until the rice begins to swell.

Season with smoked paprika and cook for another 5 minutes or so, until the stock has reduced by about 50%.

Add the clams and mussels and continue cooking until they begin to open. (The rice should be at about the "al dente" stage.)

Mix in peas and shrimp, cover and cook for 3 minutes.

Remove from heat and let rest for 10 minutes.

### ASSEMBLY

Garnish with chopped parsley, lemon wedges and Serrano ham.

*\* Chef's Note: Traditionally, paella is served directly from the pan, family style.*

*Bon Appétit!*

*Kathy Joyce*  
Winemaker