

PAELLA

<u>Ingredients</u>	<u>Tools</u>
<ul style="list-style-type: none">• 500 gr rice• 1 cuttlefish• 1 squid• 6 prawns• 6 large prawns• 1/4 clams• 1/4 mussels• Stock fish• 1 small onion ,1 clove of garlic• 150 cc olive oil,grated tomato• Salt and fibers of saffron	<ul style="list-style-type: none">• Paella dish (pan)• Spatula• Casserpñe• Colander• Grater

PREPARATION



Fry the cuttlefish and the squid in hot olive oil.



Add the prawns and large prawns.



Pour the chopped onion and the garlic. Add some grated tomato. Fry them.



Pour the fish stock and let it boil slowly.



Spread the rice evenly over the whole paella dish.



Cook for 20 minutes. Don't use the spoon to remove. Add salt.



Meanwhile, steam the mussels and clams.



Place them nicely minutes before finishing the cooking .



Rest the paella few minutes before serving. Enjoy it.