



Paella

von Fion Vermot

Mengen für 10 Personen

3.0 Stück Zitronen	In wedges
500 g Artischocken	
250 g Erbsen	
1.0 kg Langkornreis	bomba or arborio reis
3.0 g Pfeffer	
3.0 TL Salz	
3.0 g Paprika	
500 g Tomaten	Geschnitten
10 Stück Knoblauchzehen	Fein geschnitten
3.0 Stück Pepperoni	Geschnitten
250 g Zwiebel	Gehackt
1.0 dl Olivenöl	
1.0 g Safran	
2.5 Liter Bouillon (flüssig)	

Heat the vegetable broth in a medium saucepan over medium-high heat. Break up the saffron and stir it in. Once it simmers, cook for 1 minute, then lower the heat to keep warm.

Heat the oil in a paella pan, or something similarly sized (ideally a stainless steel or cast iron skillet), over medium heat. Add the onions and peppers, and sauté until softened and lightly browned, about 3-5 minutes.

Add the garlic and sauté for 1 minute.

Add the tomatoes and paprika, stir, and sauté for about 5-10 minutes.

Add the rice and stir to coat and lightly toast the grains, about 2 minutes. Make sure the rice is spread in an even layer.

Add the vegetable broth.

Add salt and pepper and, from this point on, avoid stirring to prevent releasing starches that can make the rice creamy. This allows the socarrat (the crispy layer at the bottom) to form properly. Increase the heat to medium-high and bring the broth to a vigorous simmer for 1-2 minutes.

Reduce the heat to medium-low and cook uncovered for 15-20 minutes until the rice is al dente. As the broth evaporates, pay attention to the socarrat. You'll hear a crackling sound and smell a nutty aroma as it develops, which should take about 1-2 minutes. To check, gently stick a fork or spoon into the bottom. If it smells burnt, remove it from the heat immediately. (See notes for more info).

Take the pan off the heat. Arrange the artichokes and peas on top of the rice without mixing them in.

Cover the pan with a clean kitchen towel or a lid and let the vegan paella rest for 5 minutes to allow the flavors to meld. Serve with lemon wedges placed on top.