

## Chef Marcos Campos' *Paella Valenciana*



### **WINE PAIRING**

Leirana Albariño  
Nortico Alvarinho  
Pazo de Galegos Albariño  
Columna Albariño

### **INGREDIENTS**

*Serves 4-6 people*

- 11kg (2.2 lb) bag Calasparra Rice: use 1/2 cup rice per person
- 2 pounds boneless or bone-in organic chicken thighs (chicken wings also an option)
- 1 boneless or bone-in rabbit, cut in pieces
- 6 3/4 cups roasted chicken & rabbit stock (using the bones from the rabbit & chicken thighs )
- Can use a premade stock like Aneto Paella Valenciana Stock as well
- 1 tsp Spanish Pimentón De La Vera
- 1 large ripe tomato, grated
- 1/2 cup Spanish extra virgin olive oil
- Large handful of green beans, trimmed
- 1 pinch Spanish saffron
- 2 lemons, cut into wedges
- 2 large branches of rosemary, broken into big pieces
- Salt
- Large handful of Romano beans (flat green beans, optional)
- 1 cup canned gigante beans, optional (Judión beans also work)

### **VISIT PAGE 2 TO LEARN HOW TO COOK & PREPARE**

IMAGE: Chef Marcos Campos. PHOTO CREDIT: Bonhomme Group

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**A NOTE ON SOURCING FROM CHEF CAMPOS**

In our restaurants in Chicago, we source fresh meat from different local butchers that bring daily the best quality from around the country.

For the vegetables, we like to use local farms as much as possible but the seasonality forces us to get them from other parts of the country, such as California. In the spring/summer time we love to go to the farmers market to get our tomatoes and beans.

IMAGE: Paella Valenciana. PHOTO CREDIT: Martia Punts & Lara Lopez  
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**PREPARATION**

Heat a paella pan over medium-high heat. Start with the olive oil and the salt into the pan (putting the salt in the pan will help to absorb the water from the protein and have a faster caramelization). Add the boneless/bone-in chicken & rabbit into the pan and cook, stirring frequently, until all the juices evaporate, about seven/nine minutes.

Reduce the heat to medium and add the green beans. Once the green beans are getting a nice golden color, add the Pimentón De La Vera. Right after cooking the Pimentón for a few seconds (no more than that because if not it will burn it and will taste bitter) add the grated tomato and cook, stirring occasionally, for 10 minutes until we get a caramelized tomato "paste".

Meanwhile, heat the roasted chicken & rabbit stock (or Aneto) in a soup pan and once the stock is boiling, add the saffron - previously toasted - and stir to combine.

Add the hot stock (2.5 qt of stock for every 1 qt of rice) to the chicken, rabbit & green beans and bring it to boil. Once the stock is boiling add the rice and start cooking it to a medium heat for about 17 minutes *WITHOUT STIRRING*. Given the size of the pan, you will need to rotate it periodically over the burner so that the rice cooks evenly. In the last 2 minutes of the process, turn up the heat to medium-high to get the crispy rice layer in the bottom of the pan - *SOCARRAT!* (probably the most important part of the Paella Valenciana) and also add the rosemary to add some aroma to the rice. A traditional Paella Valenciana will always have rosemary and not any other type of herb.

Remove the pan from the heat, cover with a clean tea towel or lid and set aside for about 8 minutes - this will finish the cooking process ( finish to cook the rice on the top).

To finish the Paella Valenciana you can add wedges of lemon to decorate.

**ENJOY!**