

Oscar Vegetable Paella

Saffron, White Wine, Chili and Parsley.

Recipe courtesy of Wolfgang Puck Catering

Ingredients for Sofrito:

1/4 red pepper, small dice
1/4 yellow pepper, small dice
1 scallion, whites sliced very thin
1 garlic clove
1/4 red onion

Ingredients for Vegetable Stock:

1/2 fennel bulb
1/2 pound corn
2 celery stalks
1 white onion
1/2 carrot
1 cup of canned plum tomatoes
3 scallions
1 tbsp coriander seeds
1 tbsp fennel seeds
1 tsp crushed red chili flake
1 tsp saffron threads
1 tsp granulated garlic
1 tsp granulated onion
2 tbsp cup Spanish paprika

Ingredients for Paella Topping:

fava beans
haricot verts
diced leeks
English peas
Chopped parsley

Directions:

- 1. Make the Sofrito.** Place all ingredients into a sauté pan and cook slowly until cooked down. It should begin to blend together almost forming a paste.
- 2. Make the Vegetable Stock.** Add enough water to cover all vegetables in a pot and bring to a boil. Simmer for 5 to 7 minutes.
- 3. Make the Paella Topping.** Blanch all vegetables in the vegetable stock.
- 4. Strain the vegetable stock** and add Sofrito to make the rice.
5. Using 2 oz long grain rice (Uncle Ben's will do) and 4 oz paella stock per single serving, cook for 15 to 17 minutes at 375°F inside the oven. When cooked, let the paella rest for 5 minutes before serving. To finish the dish, cover with the blanched vegetables.



NOTE: This recipe makes one individual serving.