

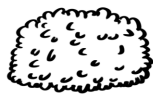
# ASPARAGUS PAELLA

WITH GRILLED VEGETABLES AND YELLOW TOMATO SAFFRON BROTH



GRILLED  
VEGETABLES

+



PAELLA  
RICE

+



4 CUPS YELLOW TOMATO  
SAFFRON BROTH  
page 124

+



PAELLA CRISP  
(OPTIONAL)  
page 152

## SERVES 4

### GRILLED VEGETABLES

- ¼ cup extra-virgin olive oil
- 2 tablespoons grated lemon zest
- 1 tablespoon salt
- 2 tablespoons chopped garlic
- 1 pound asparagus, cleaned and bottom of stems broken off
- 1 pound frozen baby artichoke hearts
- ½ pound chanterelle mushrooms, cleaned and quartered

### PAELLA

- 1 cup canned tomatoes, with juice
- 2 cups Basic Stock (page 54)
- ¼ cup extra-virgin olive oil
- ½ cup diced yellow onion
- ½ cup chopped garlic
- 2 tablespoons chopped green olives
- Salt
- 2 cups bomba rice
- 1 teaspoon sweet red paprika
- 1 teaspoon smoked paprika
- ¼ cup white wine
- ½ cup chopped flat-leaf parsley

**1. To grill the vegetables:** Preheat the grill.

**2.** In a blender, blend the olive oil, lemon zest, salt, and garlic until smooth. Then toss all the vegetables in a large bowl with the oil mixture until every piece is coated.

**3.** Lay the vegetables on the grill, one type of vegetable at a time, and cook until they have a slight char but are still firm, about 5 minutes.

**4. To make the paella:** Puree the canned tomatoes in a blender until smooth. In a pot over medium heat, simmer the tomato saffron broth and stock.

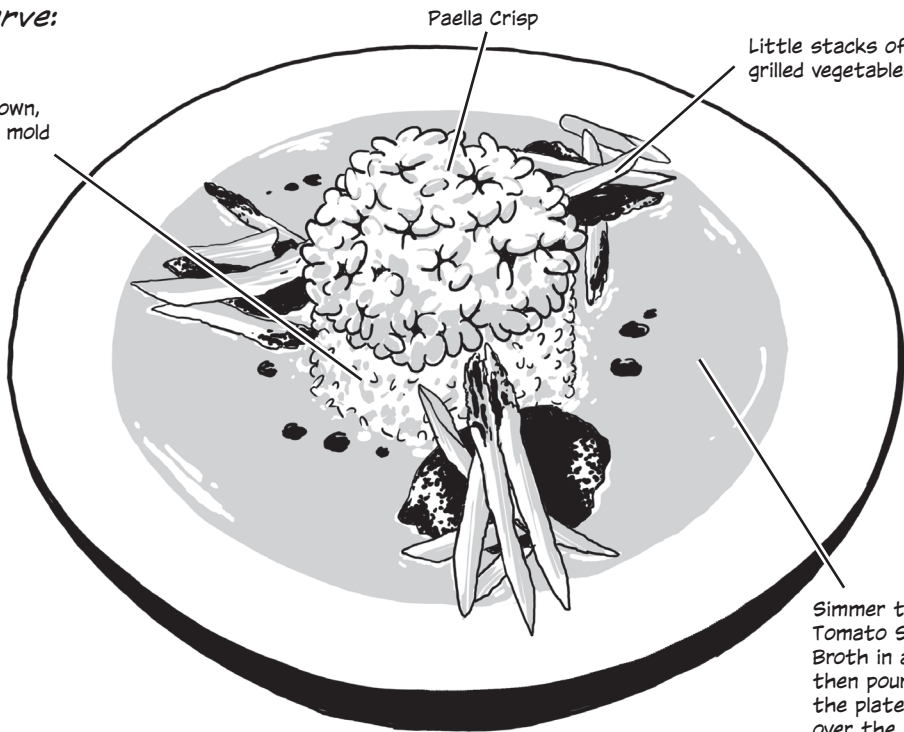
**5.** Start a large pot on low heat with the oil, onion, and garlic (page 17). Add the green olives and a pinch of salt; cook until heated through, about 2 minutes. Add the pureed tomatoes and cook until they break down into a loose paste, about 5 minutes.

**6.** Stir in the rice and cook for 10 minutes. Add the paprikas and cook for 1 minute. Add the wine and cook until it's evaporated, about 2 minutes. Stir in the parsley. **Don't stir the dish again.**

**7.** Cover the pot, turn the heat down to low, and cook for 10 minutes. Then remove the pan from the heat and let stand, covered, for 10 minutes.

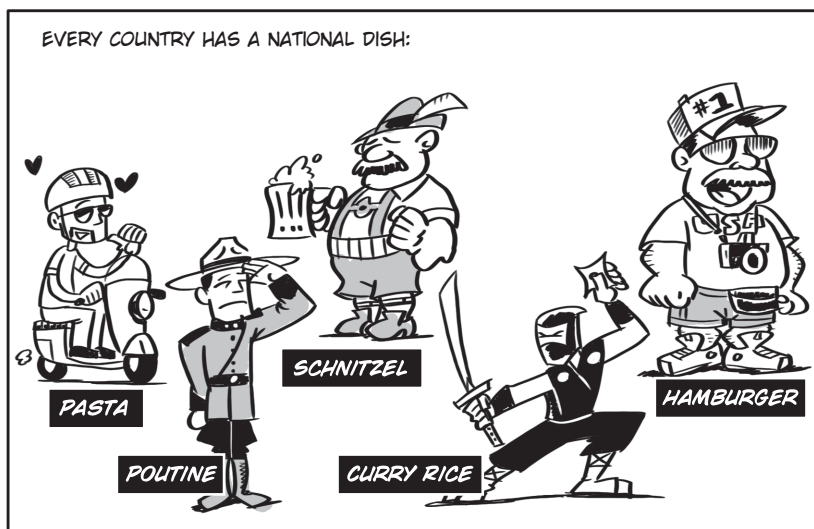
**B. To serve:**

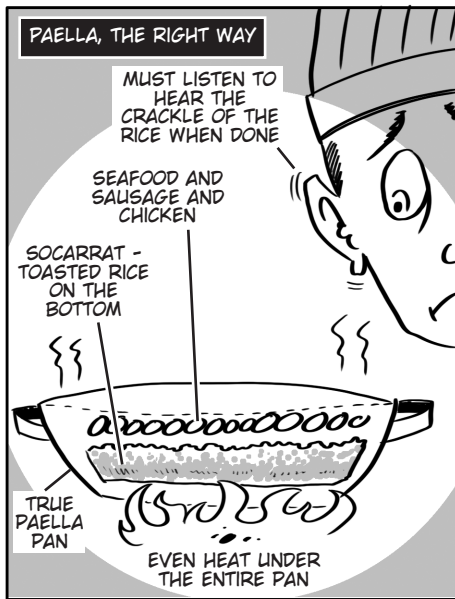
Rice goes down, using a ring mold (page 83).



Little stacks of grilled vegetables.

Simmer the Yellow Tomato Saffron Broth in a pan, then pour it onto the plate (not over the rice).

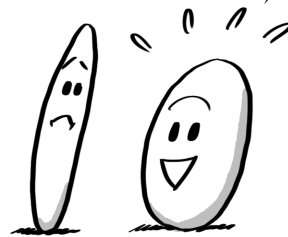




IN PAELLA, THE FOCUS IS RICE COOKED IN AN INTENSE STOCK, WITH MEAT ADDING FLAVOR. BUT MEAT HAS TAKEN OVER AND OFTEN THE PAELLA EMERGES WITH THE MEAT COOKED PERFECTLY BUT THE RICE OVERCOOKED AND MUSHY.

DIRT CANDY'S PAELLA FOCUSES ON COOKING THE BOMBA RICE PERFECTLY, AND WE USE A TOASTED RICE CRISP TO GET THE SWEETNESS OF SOCARRAT INTO THE DISH.

I'M BOMBA, A SHORT, ROUND RICE GRAIN THAT ABSORBS LIQUID LIKE A CRAZY MOFO. I AM BEST FOR PAELLA!



## PAELLA CRISP

**SERVES 4 TO 6**

- ¼ cup extra-virgin olive oil
- ¼ cup corn syrup
- ¼ cup sugar
- ½ teaspoon salt
- 1 teaspoon smoked paprika
- 3 cups Rice Krispies or another puffed rice cereal

**Socarrat** is the toasted rice from the bottom of a paella pan, and it adds sweetness to the dish. It's impossible to get good *socarrat* in the restaurant, so this is our version.

1. Line a baking sheet with a Silpat.
2. Put the oil and syrup in a large pan. Pour in the sugar so it's evenly distributed on the bottom. Heat over medium heat without stirring until the sugar has melted, about 3 minutes. Remove the pan from the heat and add the salt, paprika, and Rice Krispies.
3. Toss the Rice Krispies in the pan until they're thoroughly coated. Pour the mixture onto the Silpat-lined baking sheet.
4. Spread the Rice Krispies across the liner with a spatula, pressing down to form a thin layer. Allow to cool slightly. While still warm, cut into any shape on earth. Bunnies are cute! Circles are easy! Squares are modern!