



MARIMAR ESTATE
VINEYARDS & WINERY

Arròs Negre
(Black Rice & Seafood Paella)

Serves 6

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| 2 4-gram packets squid ink (about 1 teaspoon each) | 1/4 cup dry white wine |
| 4 cups homemade fish stock or fumet | 3/4 teaspoons salt, or to taste |
| 1 tablespoon olive oil | 1/4 teaspoon pepper, or to taste |
| 1 large garlic clove, minced | 1/2 pound rock shrimp |
| 1/2 large onion, minced | 1/2 pound squid, cleaned, bodies cut into rings and tentacles whole, briefly grilled |
| 1 pound unpeeled ripe tomatoes, chopped | 1/2 pound (2 min per person) large prawns, briefly grilled |
| 1 large red bell pepper, cored, seeded & chopped | 1-1/4 cups short grain rice |
| A pinch of hot red pepper flakes, to taste | 1 lemon, cut into 6 wedges |
| 1 bay leaf | |

In a small bowl, dissolve ink in 1 cup warm fish stock, and set aside.

In a paella pan, large skillet, or shallow flameproof clay casserole, heat oil and sauté garlic with onion over low heat for 10 minutes, or until soft. Stir tomatoes, red peppers, pepper flakes, and bay leaf; cook over medium heat for 15 minutes. Add white wine, salt and pepper; cook until dry, stirring occasionally (lower heat toward the end). Remove bay leaf. Taste for seasoning.

Bring to a boil the fish stock with reserved fish stock and ink. Stir rice into paella pan; add boiling liquid. Cook for 15 minutes. Add rock shrimp and squid, pushing them down into rice; add prawns on top and cook for another 15 minutes. Turn heat off and cover pan with a cloth for 10- 15 minutes (the rice should not absorb all the liquid.) Check that the rice is cooked; if it is not, leave it a few more minutes with the cloth on.

Add lemons around the pan and pass *Allioli* separately in a sauceboat.

Allioli
(Garlic Mayonnaise)

Makes about 1-1/2 cups
(Best to prepare this sauce the day before, to allow flavors to mingle and mellow out)

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|---------------------------------|--|
| 1-1/2 tablespoons minced garlic | 1 to 1-1/2 tablespoons fresh lemon juice, to taste |
| 1 egg, at room temperature | 1/2 teaspoon salt |
| 1-1/2 cups olive oil | 1/4 teaspoon freshly ground white pepper |

In a blender or a food processor, purée garlic with egg. Mix oil with lemon juice in a pouring jar. With motor running, add oil mixture slowly, in a thin stream. Add salt and pepper and whirl an additional 10 seconds. Taste for seasoning. Transfer to bowl, cover, and refrigerate.

If mixture separates or does not thicken, correct it as follows: Pour all but 1 tablespoon of separated mayonnaise into another container. Add 1 tablespoon water to remaining tablespoon of mayonnaise in food processor. With motor running, add separated mayonnaise slowly; mixture should regain right consistency - if not, try again. It will work!

Wine pairings:

Marimar Estate Dobles Lías Chardonnay
Marimar Estate Mas Cavalls Pinot Noir

Recipes from:

The Catalan Country Kitchen, pages 109, 116
by Marimar Torres