



MARIMAR ESTATE
VINEYARDS & WINERY

Paella d'Estiu
(Summer Paella with Sausages and Vegetables)

This is a very versatile recipe; you don't have to use all the vegetables in it; actually, the original recipe in the book uses fewer! But I've been adding over the years those I like to use best.

Serves 7-9

3-1/4 tablespoons olive oil	1-1/2 cups short-grain rice
5 large garlic cloves, minced	3/4 teaspoon (.3 grams) saffron threads
1/2 pound large red bell peppers (1 or 2), cut into 1-1/2 inch strips	4 cups chicken stock (plus 1-2 more cups, if needed)
3 pounds ripe tomatoes, unpeeled, chopped	1 teaspoon salt
3 ounces pancetta, sliced and finely diced	1 teaspoon pepper
2-3 ounces lean chorizo, removed from casing and cut up small	1-1/2 lemons for garnish
1/4 pound pork sausage, plain, narrow, cut up in 1/2-inch rounds	7-9 sprigs of rosemary and/or thyme for garnish
1/4 cup white wine	
3/4 pound green beans, cut into 1-inch pieces, boiled for 7-10 min	
3/4 pound small eggplants, sliced lengthwise, cut into pieces 1/4 inch thick and 1-1/2 long, ends discarded, sprinkled with salt and pepper, briefly grilled to sear	
1/2 pound zucchini, sliced lengthwise and cut into pieces 1/4-inch thick and 1-1/2 long, sprinkled with salt and pepper, briefly grilled just to get color marks	
3/4 pound button mushrooms, cut in half and briefly sautéed	
Half a 10-ounce package frozen baby peas	
1 tablespoon fresh thyme leaves, chopped (a 3/4-oz package = 4 tablespoons)	
1 tablespoon fresh rosemary leaves, chopped	

Heat 1-1/2 tablespoons olive oil in a large skillet. Add garlic and peppers; cook over medium heat for 10 minutes, until peppers are soft. Remove peppers, add tomatoes and cook briskly until dry. Set aside.

Heat remaining 3/4 tablespoons olive oil in a skillet; add pancetta, chorizo and sausages. Cook on low heat for 10 minutes. Remove fat from the pan and set aside meats. Deglaze skillet with wine and add glaze to tomato sauce.

Add 1 tablespoon olive oil and tomato sauce to paella pan, stirring. Add rice, sausages, saffron, rosemary, thyme, salt and pepper. Stir well. Add green beans, mushrooms and peas. Stir to distribute evenly. Add eggplant and zucchini on top.

Add boiling stock. Cook over high heat until it bubbles, then reduce to medium. Cook for 20 minutes. Turn off heat (rice should be slightly underdone). Cover with a cloth and let it rest for 10-15 minutes, or until rice is done.

Arrange lemon wedges around the pan and rosemary sprigs in center. Serve immediately.

Wine pairings:

Marimar Estate La Masía Pinot Noir
Marimar Estate Earthquake Block Pinot Noir

Recipe from:

The Catalan Country Kitchen, page 111
by Marimar Torres