

# sea island forge arroz paella-style open fire rice recipe

*from Chef Katie Button*

1/2 jar sofrito  
3 cartons Aneto Seafood Base (1L each)  
4 cups arroz calasparra  
High heat cooking oil, such as grapeseed or avocado

*Suggested additions:*  
3 lbs clams or mussels  
14 shrimp  
Your choice of vegetables

- Set up the Sea Island Forge with the paella rig, and ensure that your pan is level. Use the leveling kit to make sure that the kettle doesn't move under the weight of the paella rig & pan.
- Build a fire in the kettle and allow it to burn down a bit into coals, while keeping it hot.
- Add a few turns of high heat cooking oil to the pan and place it over the flame.
- As the pan heats up, take a look at the oil - the bowl is level if the oil pools in the center of the pan. If it streams to either side, make adjustments to the kettle and leveling kit.
- When oil is hot, sear optional proteins and hardy vegetables. After they are seared, set them aside. Clams, mussels and more delicate vegetables do not need to be added at this point.
- Add half of the jar of sofrito, and allow it to toast in the pan for 30 seconds, stirring around the pan. Add in the stock, combining it with the sofrito as it's added. Continue to make micro-adjustments with the leveling kit as needed.
- This is a good moment to check the fire. The liquid should come to a heavy simmer which must be maintained for about 25 minutes throughout the remainder of the cooking process.
- Once the stock comes to a hard simmer, add rice and stir into the stock.
- Add clams or mussels to steam. At this point, do not continue to stir.
- When the stock and rice resumes a medium simmer, it will take about 15 minutes for the rice to cook.
- After the first 5 minutes, add in all vegetables along with anything that was seared earlier on. Arrange them nicely, and avoid stirring - this is how they will appear when served.
- As the stock becomes mostly absorbed, raise the pan slightly. Be patient and aware of what is happening, look out for a delicious brown, nutty smell. If a burning smell is detected, pull the pan from the heat.
- At the end of the 15 minutes, pull the pan off the grill and cover with aluminium foil for 10 minutes.
- Finish with all i oli (recipe below) and enjoy!

## All i oli | Garlicky Catalan-style Mayonnaise

1 clove of garlic, peeled  
1/2 teaspoon lemon juice  
1 whole egg  
1 cup olive oil, mild like arbequina  
Kosher salt to taste

In the food processor combine 1 clove garlic and 1/2 teaspoon lemon juice, 1 whole egg and a pinch of salt. Blend until very fine. Add 1 cup olive oil oil in a slow drizzle while the motor is running. Season with kosher salt to taste.

