

Seafood paella

Recipes for this dish vary somewhat, even in Valencia. Below is a recipe by Juanry Segui, a prominent Valencian chef.^[37]

- Make a seafood broth from shrimp heads, onions, garlic and bay leaves.
- Heat oil in a *paellera*.
- Add mussels. Cook until they open and then remove.
- Sauté Norway lobster and whole, deep-water rose shrimp. Then remove both the lobster and shrimp.
- Add chopped cuttlefish and sauté.
- Add shrimp tails and sauté.
- Add garlic and sauté.
- Add grated tomato and sauté.
- Add rice and braise in sofrito.
- Add paprika and sauté.
- Add seafood broth and then saffron (or food coloring).
- Add salt to taste.
- Replace the deep-water rose shrimp, mussels and Norway lobster.
- Simmer until rice is cooked.



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Mixed paella