



welcome to your Spanish paella gift!

This gift box includes the 'hard-to-find' essentials for cooking paella [pah-ay-yah].

The original Valencian paella included chicken or rabbit, snails, and green and lima beans. Since then the food combinations in a paella have become endless. It isn't difficult to make; the most common mistake is to smother the rice with too many of the flavour 'extras' so resist - the centre stage ingredient should always be the rice!

Some background on paella cooking

Rice: Use only the round, medium grain Spanish rice - it absorbs liquid easily and stays relatively firm. The rice in a good paella is dry and separated, quite different from a risotto.

Etc.....
Etc.....
Etc.....

Now to 'christening' the pan – send out the invites, do a small shop and prepare for the fun! You may like to try this as a starter recipe – we always find it a great success.

Seafood Paella (serves 4, uses 30-32cm pan)

Sofrito

- 1 red onion, peeled and sliced thinly
- 2 cloves garlic, chopped
- 1 x 400g tin of whole tomatoes, drained & roughly chopped (don't waste the juice!)
- 1 tsp sweet smoked paprika

Etc.....
Etc.....
Etc.....

And now for the shared reward. Place the paella dish in the centre of the table, remove the foil and invite your guests to eat directly from the pan, starting at the edge and working toward the centre, squeezing lemon over their section if they want. If you aren't comfortable with this let people spoon the paella onto their own plates.

We hope you receive as much enjoyment from this gift as we have had in researching it. ¡Buen provecho!

The Fun Gifts Team