

Paella on your BBQ – Hervé's Special



Ingredients, for 6 people:

1. Onions (1 large), Garlic (2 cloves), Ginger, Moroccan/Middle Eastern Spice Mix, Salt, Pepper.
2. Chicken Drumettes/Spare Ribs (10 to 12), remove skin & fat.
3. Chorizo (Spanish) Sausages, finely sliced (2 to 2 & a half).
4. Herbs (pref fresh, Basil, Parsley, Moroccan mix) etc.
5. Seafood Mix: Prawns, Calamari, Baby Octopus, Scallops, fresh salmon (cut in cubes) (600g).
6. Carrots, finely julienned
7. Assorted Vegetables: Green Beans, Red & Green Capsicum.
8. Sliced & pitted Black Olives (50 to 80g).
9. Short Grain (pref Arborio) Rice (6 small cups), Spanish saffron flakes, & Tumeric.
10. Mussels (8 – 10).
11. Chicken Stock (500ml) & Water (to make 1000ml).
12. General Cooking Knowledge & Passion (to make 100%).



Heat some Olive Oil in a large shallow BBQ dish and cook the Onion Mix (1) until golden. This can be done at Medium Heat, taking care not to burn the powdered spices. The rest of the dish is cooked on Low Heat. Keep stirring with wooden spoon. This will take about 3 to 4 minutes. The Herbs Mix (4) can be added at the end of this stage or later.

Of course, if the weather is not so nice and you have a paella dish, you can cook this inside. A paella dish is a large shallow saucepan with short handles on each side (i.e., no long one). This is because it is a good idea to put the dish in the oven for about 10 to 15 minutes after cooking. Oven set at about 150°C, no lid on the saucepan. This will give you some time to relax and enjoy some of the tappas that others have prepared, and maybe another glass of sangria.



Make sure that temperature is turned to Low at this stage. Add the Chicken Pieces (2) and Chorizo (3). Note that any small pieces of chicken can be used, e.g., Spare Ribs with the bone etc. The whole dish is kept "fat free" if the skin and fat are carefully removed during preparation.

Cook on Low heat until the Chicken Pieces are about half cooked. This should take about 5 to 8 minutes. Not a major problem if more than half cooked. Some stirring is necessary to give an even gold colour to the chicken.

If the Herb Mix was not added before, it can be added now and allowed to cook for about 1 Minute.



Add the Seafood (Marinara) Mix (5) – do not add the Mussels at this stage. Stir gently and allow cooking for a further 5 to 6 minutes. Do not overcook as the cooking will continue after the rice has been added.

As a variation to the Mussels, large King Prawn (in shell) can also be used and added later. During the preparation time the Mussels must be scrubbed and washed with running water. Cooking for about 4 to 5 minutes in the microwave with some water will cause them to open and facilitate the cleaning. If more Mussels are used and half cooked (2 minutes) in the Microwave in water, this stock can also be used to add to the chicken stock for cooking the rice (for the more experienced).



For the Vegetables, add the Carrots (6) first, Carrots take a bit more time to cook than the other vegetables, so they need more time. Allow about 4 minutes, again only half cooked is necessary.

Add the rest of the Assorted Vegetables (7). If you are lazy you can even use Frozen Peas. Allow to cook for another few minutes before adding the Olives (8).



The Mussels (10) can then be carefully placed in the dish, taking care not to burn your fingers. They have to be placed in their "final" position in a decorative way, as after this stage, only limited stirring is possible (or necessary).

The Rice (9) is then added. Use the wooden spoon to spread the Rice evenly and mix in with the other ingredients. Make sure that a lot of Rice gets into the Mussels to fill them up, as this will look nice when the Paella is cooked.

Pour the Chicken Stock (11) in the dish and allow to cook for about 20 minutes until all the liquid is absorbed by the rice. If you are in a hurry, you can warm the stock for about 3 minutes in the Microwave before pouring in the disk (do not boil).



Preparation time for this simple Paella is about 45 minutes, and cooking time about the same. The cooked dish is very colourful and the aroma superb. Cooked on the BBQ outside will enable your guest to watch and enjoy while sipping a glass of white wine.

The hot dish can be taken straight to the table. You will find that the guests will have eaten everything before it gets cold.



Here it is! By that time everyone should be seated and ready. Although the Paella is mostly a Seafood dish, it is well accompanied with a light red wine, such as a good Australian Merlot. You can also have some small fresh hot chillies on the table for those who want to add some excitement to the evening.

The dish can be scaled down for four people if required. Use 400g of Seafood Mix, about 8 drumettes, one chorizo only, 4 measures of rice and about 700ml of stock. If you have a Rice Cooker, the rice measure is actually one Rice Cooker Cup. For 6 cups, use 8 cups of water; for 4 cups use 6 cups of water. If you have a larger dish, you can scale this Paella recipe for 10, 12 or more. The dish has to be shallow and also made of material that is not too thin so as to evenly spread the heat. The flame source must not be concentrated in a small area of the dish.