



Smoky Chorizo and Prawn Paella

Epitomising summer feasting, paella is a celebratory combination of strong Spanish flavour and is one of the most popular “surf & turf” dishes. Featuring smoky chorizo, crispy pork belly and juicy prawns this richly flavoured recipe holds up to being paired with a robust red wine like Alto Cabernet Sauvignon.

Prep time: 10 mins /Cook time: 40 mins /Serves: 6

You will need:

- 100g chorizo sausage, sliced into rounds
- 200g smoked pork belly, sliced
- 250g cherry tomatoes
- 1 large brown onion, finely chopped
- 4 garlic cloves, finely chopped
- 10ml Spanish smoked paprika
- 400g risotto (Arborio) rice
- 180ml dry red wine
- 1 litre fish or chicken stock
- Olive oil
- Coarse ground sea salt and black pepper
- Flatleaf parsley, to serve

For the paprika prawns:

- 300g queen or king prawns, shell-on and deveined
- Olive oil
- 15ml Spanish smoked paprika
- 45ml melted butter
- 2 garlic cloves, finely chopped
- 2 red chillies, finely sliced
- 1 large lemon, zested and juiced



Method:

Heat a glug of olive oil in a large shallow pan over medium heat. Fry the chorizo and smoked pork belly for 8-10 minutes or until crispy. Remove the meat from the pan and set aside. Add the cherry tomatoes and fry until gently blackened. Remove the tomatoes from the pan and set aside. Add the chopped onion and garlic to the rendered chorizo fat and sauté until soft. Add the risotto rice into the pan, sprinkle over the smoked paprika and stir for a minute. Pour in the red wine and reduce for 5 minutes before adding the stock. Season the pan with salt and pepper and bring to the boil. Return the crispy chorizo and pork belly to the pan and cook for 40 minutes, stirring often, until the rice is cooked.

Meanwhile, arrange the prawns in an ovenproof dish and preheat the grill. Combine a glug of olive oil with the smoked paprika, melted butter, garlic, chillies and lemon juice and zest and pour over the prawns. Cook the prawns directly beneath the grill for 2-3 minutes per side. Alternatively, the prawns can be cooked over medium coals for a smokier finish.

To Serve:

To serve, plate the paella and top with the fried cherry tomatoes, the prawns and a sprinkling of chopped flatleaf parsley.