

Spanish / Mediterranean

Rice & Paellas

Authentic Spanish

Seafood Paella with

Socarrat

⌚ Prep: 15m

🔥 Cook: 45m

❄️ Rest: 5m

Σ Total: 65m

🍽️ 4 servings



Video ref: Spain on a Fork (Albert Bevia)

MISE EN PLACE / INGREDIENTS

[15]

- ☐ 1.5 cups Spanish Bomba short-grain paella rice (Matiz or Santo Tomás Bomba Rice)
- ☐ 0.5 lb Cleaned squid rings and tentacles
- ☐ 3.5 cups Piping-hot seafood or fish stock
- ☐ 1 medium Medium yellow onion, finely grated or diced
- ☐ 4 cloves Fresh garlic cloves, minced
- ☐ 2 units Ripe fresh tomatoes, grated on a box grater
- ☐ 1.5 tsp Fine sea salt
- ☐ 1 lemon Fresh lemon, cut into wedges for serving
- ☐ 8 units Head-on wild jumbo shrimp or prawns
- ☐ 8 units Fresh live mussels, scrubbed and debearded
- ☐ 1 pinch Generous pinch of authentic Spanish saffron threads
- ☐ 0.5 unit Red bell pepper, diced or cut into strips
- ☐ 1 tsp Sweet smoked Spanish paprika (Pimentón dulce de la Vera)
- ☐ 0.25 cup Spanish extra-virgin olive oil
- ☐ 2 tbsp Fresh flat-leaf parsley, finely chopped

🛒 US SUPERMARKET BRAND GUIDE

Bomba Paella Rice: Matiz España Bomba Paella Rice
Can absorb three times its volume in broth while remaining plump, firm, and separate. • 📍 International / European specialty aisle.

Pimentón de la Vera: La Chinata Sweet Smoked Paprika
Oak-wood smoke drying gives paella its authentic rustic profile. • 📍 Gourmet spice section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Sear Shellfish & Sofrito

⌚ 12 min

Heat extra-virgin olive oil in paella pan. Sear shrimp 1 minute per side and remove. Sauté onion, red bell pepper, and squid for 4 minutes, then stir in minced garlic and grated tomato until oil separates, about 5 minutes.
✓ Checkpoint: Deep red, thick caramelized sofrito paste.
- 2

Toast Rice and Bloom Saffron

⌚ 5 min

Stir in sweet smoked paprika, salt, and Bomba rice for 2 minutes to coat grains in oil. Pour hot stock steeped with saffron threads. Shake pan gently to level.
✓ Checkpoint: Rice evenly distributed across the wide pan.
- 3

Simmer Without Stirring

⌚ 25 min

Boil vigorously for 10 minutes until rice grains breach the surface. Lower heat to medium-low, arrange shrimp and mussels, and simmer 15 minutes without touching.
✓ Checkpoint: Liquid absorbed; mussels open and plump.
- 4

Crack the Socarrat

⌚ 8 min

Turn heat up to medium-high for 2 to 3 minutes until you hear a dry crackling rhythm and smell a toasted aroma. Remove from heat, rest 5 minutes covered with a tea towel, and garnish with chopped parsley and lemon wedges.
✓ Checkpoint: Crunchy golden crust beneath the rice.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) FDA/USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR FINFISH AND SHELLFISH**
FDA/USDA Shellfish & Seafood Safety Standard (≥145°F / 63°C): Cook shrimp, squid, and shellfish until they reach an internal temperature of at least 145°F (63°C) and turn opaque.

👁️ **MASTER DONENESS CHECKPOINT:**
Even, shallow layer of tender separate rice grains topped with steamed seafood, anchored by a crackling golden socarrat bottom.

🔍 **WHY IT WORKS:**
The Thin Layer & Zero-Stirring Rule: Cooking rice in a wide, shallow vessel without stirring allows starch to settle on the pan bottom, where it toasts in olive oil into crispy socarrat.

⚠️ **TROUBLESHOOTING:**
The rice turned creamy and sticky like risotto: Never stir paella after the rice is leveled into the broth; only rotate the pan over the burner.