



Valencian paella with seafood and quinoa



Chef Juan José Peralta (Bolivia)

Serves: 4

Ingredients:

3 cups quinoa
6 cups fish stock (made from fish bones and heads)
½ kilo assorted seafood
½ chicken breast, diced
1 red pepper
2 tomatoes
2 garlic cloves
1 cup peas
2 cups broad beans
1 cup green beans
½ bottle white wine
3 tbsp parsley, chopped
3 tbsp mint, chopped
1 tbsp white pepper, ground
1 tbsp powdered saffron
3 tbsp ground Arequipa red pepper pod
¼ cup olive oil
2 Spanish chorizos

Preparation:

- Cut the tomatoes in half, seed and dice (brunoise).
- Cut the pepper, seed and cut into strips (julienne).
- Soak the Spanish chorizos in warm water for 5 minutes. Remove the skin and slice into discs.
- Chop the garlic cloves.
- Heat the olive oil in a paella dish, add the chorizo and gently fry for a few minutes. Add the pepper and garlic. Stir and leave to cook for a few minutes.
- Add the beans, peas and green beans. Stir the whole mixture and add the chopped tomatoes.
- Add the quinoa then the fish stock to the paella.
- Add the parsley, mint, saffron and the red pepper, already cooked.
- Dice the chicken breast and sauté.
- Combine the seafood and the diced chicken with the whole paella.
- When the paella begins to dry, add the white wine and maintain on low heat.