

CLASSIC PAELLA

This recipe invites variation—once you are comfortable with the technique, you can add any number of vegetables or proteins. Below, we've included some optional ingredients, but at the beginning of class, we can discuss what you have in your kitchen that you might want to use.

SERVES 4

INGREDIENTS

REQUIRED

2 tbsp olive oil
1 Spanish onion, finely diced
1 large carrot (or 2 smaller carrots), grated or finely diced
1 tbsp paprika
1 chorizo sausage
1 cup Calasparra, Bomba, or Arborio rice
4 cups vegetable stock
Salt

OPTIONAL

2 cloves garlic, minced
1 teaspoon fresh thyme leaves
1/2 fennel bulb, finely diced
1 cup carrot juice
1/2 cup dry sherry or white wine
1 cup frozen pea, fava beans or edamame
Several roasted and marinated carrots, to make the dish more substantial
2 tablespoon fresh chives batons, parsley leaves, or tender carrot tops
2 tablespoons aioli, or mayonnaise seasoned with garlic and lemon

INSTRUCTIONS

Add your vegetable stock to a pot and bring to a simmer and then turn off. (If you do not have carrot juice, you can take a raw, or roasted, carrot or two and buzz that in a blender with some of the stock, and strain and return to the pot. This will give a stronger carrot flavor to the finished dish and possibly a stronger orange color.) Taste the stock and add enough salt so that it's a lightly season, but tasty broth (pre-purchased stock is generally under seasoned). The rice will be flavored and seasoned by absorbing the stock, so it's important that the stock is seasoned but not over-seasoned, making the rice salty. If your stock tastes salty at any point while you're seasoning it, just add some water.

Heat your largest sauté pan on medium heat and add 1 tablespoon of the olive oil, the onion, (fennel and garlic, if using) and sweat over medium heat, stirring occasionally, for 5 minutes. Add the remaining 1 tablespoon olive oil and the rice to the pan (and thyme if using). Stir for 1 minute to toast the rice. Pour in the wine, if using and deglaze the pan, using a wooden spoon to scrape up any browned bits from the pan bottom, and stir until the majority of the liquid has been absorbed or evaporated. Add about half the warm stock (and carrot juice, if using), then using the back of the spoon, spread out the rice in the pan so it will cook evenly.

Instructions continued on the next page.

A Recipe From Chef Jonah Miller

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INSTRUCTIONS CONTINUED

(Unlike risotto, you don't stir the rice, so resist the temptation; this will allow a proper soccarat—the crispy bottom layer that is the mark of a perfect paella—to form.) Bring the stock to a simmer, then reduce the heat to medium and cook until the stock is mostly absorbed, about 5 minutes. Add another ladleful or two of stock (just enough to cover the rice again) and continue to simmer. (If using frozen peas, add them now). Once you've added about 3 cups of stock total, taste the rice. It should be tender, with a little texture but not crunchy. If it is underdone, add some more stock, but not so much that it may overcook. (If the rice isn't done but seems on the edge of becoming over-salted, you can add warm water instead of more stock.)

When the rice has almost achieved the desired texture, stop adding stock and cook until all the remaining liquid is absorbed and then another minute or two, to crisp the bottom of the rice. Remove from the heat and let the rice cool and rest for 2 minutes.

The rice can be served as is, or adorned with herbs, aioli or topped with roasted carrots to bulk it up. I like to roast carrots and then dress them with sherry vinegar to marinate them. The zippy "carrot escabeche," balances the fattiness of the aioli and their tender texture provides contrast to the crispy rice.

ABOUT CHEF JONAH MILLER

Growing up in New York, Jonah was drawn to food at a young age and began his career as a fourteen-year-old summer intern in the kitchen of the legendary restaurant, Chanterelle. Jonah attended NYU, majoring in Food Studies and Restaurant Management and continued to cook in places such as Gramercy Tavern and Savoy. While in college, he studied abroad in Madrid, living on the iconic Calle de las Huertas and eating up everything Spain had to offer. After three impactful years in the kitchen at Danny Meyer's Maialino, ready to strike out on his own, he traveled back to Spain to put the finishing touches on his vision for Huertas.

Huertas opened in 2014 and received 2-stars from the New York Times. Jonah has been named to Forbes 30under30, was a James Beard Semi-Finalist and is the subject of the book *Generation Chef*. His first cookbook, *The New Spanish*, was released in June 2018.

