

## CHICKEN AND PORK RIBS PAELLA (PAELLA)

### INGREDIENTS:

- \* 500 gr Bomb Rice
- \* 500 gr Chicken
- \* 250 gr Pork Ribs
- \* 2 Garlic cloves
- \* 50 gr Onion
- \* 150 gr Green pepper
- \* 300 gr tomato
- \* 10-12 Saffron Strand
- \* 1 dl Olive Oil
- \* salt c/s
- \* ground pepper c/s
- \* 1 unit laurel
- \* 1 unit paprika (non hot)
- \* 100 gr peas
- \* 1 tin bell pepper
- \* Chicken soup or water c/s



### ELABORATION:

- \* Chop (and remove fat) chicken and pork ribs
- \* Chop in cubes vegetable
- \* Put olive oil into pan and when it is hot put chicken and pork ribs. Fried them until well done (golden).
- \* Add garlic, onion, and green pepper. When they are a little bit fried add tomato, laurel, salt, paprika, pepper and saffron.
- \* Cook at least 15 mins
- \* Add chicken soup, peas and build it.
- \* Add bomb rice and cook for 18 mins.
- \* It is very important, do not remove it. You can remove paella only at the very beginning.
- \* When cooking time is finished let paella rest 5 mins.
- \* Finally, decorate paella with bell pepper

## ANDALUTIAN TOMATO SOUP (GAZPACHO ANDALUZ)

### INGREDIENTS:

- \* 1 kg pear tomatos
- \* 70 g cucumber
- \* 50 g green pepper
- \* 40 g soft onion
- \* 1 garlic clove
- \* 50 g olive oil
- \* 30 g white wine vinegar
- \* 350 ml. Cool water
- \* 1 c.c. salt



### PREPARATION:

- \* Clean and chop (1/4) tomatoes and green pepper.
- \* Put them into the crusher
- \* Peel cucumber, onion and garlic
- \* Put them into de chusher
- \* Finally add olive oil, vinegar, salt and water.
- \* crush everything to the maximum power
- \* You can substitute water by ice and serve gazpacho immediatly
- \* Serve Gazpacho very cold.
- \* You can add green peper, onion and tomato on top (cut them into small pieces)

## SPANISH OMELETTE (TORTILLA DE PATATAS)

### INGREDIENTS:

- \* 800 gr potatoes (better if they are new ones)
- \* 175 gr white onion
- \* 7 big eggs
- \* Olive oil
- \* Salt c/s



### ELABORATION:

- \* Peel, wash and chop potatoes (you can choose whereas fine or dices).
- \* Peel and chop onions (small dices)
- \* Warm up a pan with enough olive oil and when it is hot add potatoes and onions
- \* Potatoes and onions have to fry slowly
- \* At the same time, beat the eggs in a bowl
- \* White for potatoes done
- \* With a slotted spoon (skimmer) put fried potatoes and onions into mixed eggs, try not to put a lot of olive oil.
- \* Add salt and remove mixture
- \* Take most of the olive oil from sauce pan, leave only a little bit for omelet
- \* Cook the omelet
- \* Leave omelet cook for a while and use a plate to turn it over
- \* Cook now the other side