COOKING PASSION SINCE 1877

Vegetarian Paella

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 40 MINUTES

SERVES: 4

Ingredients

100 g olives

200 g cherry tomatoes

2 garlic cloves

1 red onion

2 red bell peppers

1 zucchini

1 eggplant

250 g bomba rice

½ tsp saffron threads

100 ml white wine

900 ml vegetable stock

100 g frozen peas

1 lemon

salt

pepper

olive oil (for frying)

parsley (for garnish)

Method

Drain olives. Halve cherry tomatoes and mince garlic. Cut red onion, bell pepper, zucchini, and eggplant into walnut-sized pieces.

Add some olive oil to a frying pan and sauté onion, bell peppers, zucchini, and eggplant at 140°C for approx. 7 min. using the frying sensor. Add garlic and sauté for another 3 min. Add rice and saffron threads to pan, stir thoroughly to combine, and continue to sauté for approx. 4 min.

Deglaze with white wine. Add vegetable stock and season to taste with salt and pepper. Bring everything to a boil at 200°C using the frying sensor, then reduce to 120°C and let simmer for 15 – 20 min. until liquid is cooked down.

Gently fold in tomatoes, olives and peas without stirring up the crust on the bottom of the pan. Continue to sauté for approx. 5 – 6 min. Zest a lemon. Garnish with lemon zest and some parsley. Enjoy!

Notes

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