

NxJ Test Kitchen Thursdays with Chef Dani Chavez-Bello – 2 March 2023

Today's class is featuring "Arroz de campo" (countryside rice paella) and serves 10 people.

Sofrito:

Onions 4 pieces (2 Lb)

Red bell pepper 8 pieces (2 lb)

Tomato 4 pieces (1 lb)

Olive oil 2 tablespoon

Prep: cut the vegetable in dices  $\frac{1}{2}$  inch size, cook all together for 1 hour low fire Stock: Carrots (2Lb) Celery root (1 Head) Onions (2 Lb) Leeks (1 piece) Chicken bones (3 lb) Water (2 Gal) Parsley (3 oz) Olive oil (2 tbs) Prep: cut the vegetables in dices  $\frac{1}{2}$  inch size, roasted in the oven with olive oil at 350 F for 20 minutes, roast the chicken bone at the same time, put all together in a pot and add the water simmer for 90 minutes and add the parsley for the last 10 minutes

Arroz de campo "Paella":

Arroz. (approx. 1 cup, or  $\frac{1}{2}$  lb)

Picada (2 tablespoons)

Sofrito (2 cups, 1 lb)

Olive oil (2 tbs)

Eggplants (1 lb)

Artichokes (1 lb)

Chicken wings (2 lb)

Chicken drumsticks (1 lb)

Saffron 1 gr