

Paella

Ingredients for 4 people

4 tbsp. olive oil
 4 chicken drumsticks
 Salt
 Freshly ground pepper
 2 medium-sized onions, chopped
 4 cloves of garlic, crushed
 200 g short-grain rice
 A few saffron stigmas
 2 dl vegetable stock
 1/2 tsp. piri piri
 1 kg blue mussels
 1 dl white wine
 6 tomatoes
 2 red peppers/capsicums
 4 slices monkfish
 8 giant prawns
 with shells
 Lemon slices



Preparation


Season the chicken drumsticks with salt and pepper. Remove the round stem ends of the tomatoes, quarter them, remove the gelatine-like mass with the pips and chop. Dice the tomato quarters. Cook the peppers in boiling salt water for 10 minutes, refresh in cold water, peel, halve them, remove the stem ends and the seeds and cut into strips.

Preparation on the barbecue

Heat the olive oil in the universal pan. Seal the chicken drumsticks on all sides. Add the onions, garlic and tomato hearts and stir-fry at high heat, until the liquid has been reduced. Add the rice, saffron stigmas and piri piri, stew the whole lot briefly, deglaze with the vegetable stock, cover and cook for 10 minutes on a medium flame. Spread the mussels out on the rice, pour white wine over it, cover and cook for another five minutes. Mix in the tomatoes and peppers, place the prawns and monkfish on the rice and complete cooking for 5 minutes on low heat.

Garnish the paella with the slices of lemon.

For the gas kettle barbecue

Funnel	volcano position	
Lid	closed	
Required accessories	barbecuing rack, universal pan	
Preheat	5 minutes at level	