

Paella			
Carnarolli rice, saffron blanched	5		oz
English peas, Fresh blanched in sugar water	1		oz
Chorizo, Spanish ground raw	2		oz
Paella veg/tomato base	2		oz
U-10 Sea Scallop, halved horizontally	1		ea
16-20 Shrimp	3		ea
Clams, Little Neck	4		ea
Mussels, Penns Cove	4		ea
butter	1		oz
Herb Mix	1		tsp
1. In a hot, high sided sautee pan add small amount of blended oil, sear the chorizo and break up with tongs into large pieces, cook 3/4 of the way.			
2. Add paella veg/tomato mixture and sweat for 20 sec.			
3. Deglaze with chicken stock, add rice and stir untill starch is developed and stock is mostly absorbed			
4. Add English peas and season to taste.			
5. In a separate hot sautee pan sear seafood with garlic and shallots.			
6. Deglaze with small amount of the paella veg/tomato mix and chicken stock.			
7. Mount with small pat of butter and season to finish once shellfish are open and fish are cooked.			
8. Plate on oval with rice mixture down the center and seafood presented nicely across the top. Drizzle with small amount of reserved sauce and garnish with herb mix to finish.			