



# Russell Hobbs

DUALCHEF PRESSURE COOKER Recipe

## SEAFOOD PAELLA

Function: FISH

Time: 40 minutes

Serves: 6

### INGREDIENTS

500g prawns / shrimp peeled & deveined	500ml short grain rice
250g calamari	1 litre chicken / fish stock
250g half-shell mussels	2 tsp salt
1 onion finely chopped	1 tsp pepper
4 garlic cloves crushed	lemon wedges for serving
400g chopped tomatoes	chopped parsley for serving
1 tsp smoked paprika	

### METHOD

1. Pat the shrimp and calamari dry with paper towels.
2. In the **Russell Hobbs DualChef** pot Select the Fish Function, drizzle the calamari and shrimp with olive oil and season with salt then sear in the pot until a little colour develops but the seafood isn't fully cooked yet.
3. Remove the seafood from the pot and set aside.
4. In the same pot, Select the Sauté function and add olive oil and cook the onion and garlic until translucent and fragrant. Add the tomatoes and cook for a few minutes until most of the liquid has evaporated.
5. Pour in the rice and smoked paprika and stir to combine. Season with salt and pepper.
6. Pour in the stock then reduce the heat, cover and allow to cook for 7-10 minutes or until most of the liquid has been absorbed and the rice is almost cooked.
7. Tuck in the seafood, trying not to disturb the bottom layer of rice. Cover again then cook for another 5-7 minutes until the seafood and rice are fully cooked.
8. Season to taste and serve with lemon wedges and chopped parsley.

**Chef's tip:** Chardonnay is one of the more perfect white wine pairings with this paella as its rounded and silky texture blends seamlessly with the rice.