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PAELLA DE CORDERO (Lamb Paella)

INGREDIENTS:

8 lamb chops
½ lb cubed lamb
1 red pepper – seeded and cut into strips
1 yellow pepper – seeded and cut into strips
1 large onion, diced
2 cloves of garlic
3 cups of Spanish rice
½ cup Spanish olive oil
1 cup (+-) Spanish rose' wine
1 pinch saffron threads
1 Tblsp. smoked Spanish paprika
5 cups of chicken or lamb stock
fresh mint leaves, Italian parsley, sea salt & pepper

PREPARATION:

In a 15" paella pan, sauté' lamb cubes in olive oil until brown. Add peppers and onions along with the 3 cups of Spanish rice, stirring to coat the rice grains with flavor. You may lightly salt and pepper at this stage.

Add saffron, paprika and 1 cup of wine and allow to simmer.

Add chicken stock and adjust seasonings to taste. Stir and arrange peppers for the best visual effect. Lower the heat and allow to simmer until rice is dry and slightly browned on the bottom of the pan.

Grill the lamb chops to desired temperature and then arrange them on the top of the paella. Generously sprinkle chopped parsley and mint leaves and the last sprinkle of olive oil and lemon juice. This dish is best served directly from the paella pan.

Recommended wine & olive oil for this dish:

Borsao Rose 07 - Blend of Tempranillo and Grenache.

A delicious blend of the two grapes, a classic dry European rose from the central Spain area of Campo de Borja - which has a winemaking history that dates back 1000 years

Las Brisas Olive Oil - certified organic and kosher

From the south eastern province of Jumilla

A blend of Arbequina olives - soft cold press with free run olive oil

Bottles unfiltered