

Vegetarian Paella

Serves 4

INGREDIENTS

100 g olives
200 g cherry tomatoes
2 garlic cloves
1 red onion
2 red bell peppers
1 zucchini
1 eggplant
250 g bomba rice
½ tsp saffron threads
100 ml white wine
900 ml vegetable stock
100 g frozen peas
1 lemon
salt
pepper
olive oil (for frying)
parsley (for garnish)



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METHOD

1. Drain olives. Halve cherry tomatoes and mince garlic. Cut red onion, bell pepper, zucchini, and eggplant into walnut-sized pieces.
2. Add some olive oil to a frying pan and sauté onion, bell peppers, zucchini, and eggplant at **140°C** for approx. 7 min. using the **frying sensor**. Add garlic and sauté for another 3 min. Add rice and saffron threads to pan, stir thoroughly to combine, and continue to sauté for approx. 4 min.
3. Deglaze with white wine. Add vegetable stock and season to taste with salt and pepper. Bring everything to a boil at **200°C** using the **frying sensor**, then reduce to **120°C** and let simmer for 15 - 20 min. until liquid is cooked down.
4. Gently fold in tomatoes, olives and peas without stirring up the crust on the bottom of the pan. Continue to sauté for approx. 5 - 6 min. Zest a lemon. Garnish with lemon zest and some parsley. Enjoy!