

Black Truffle HARVEST

Premium Fresh Black Truffle grown naturally in Australia

Lobster and Black Truffle Paella

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Lobster and Black Truffle Paella (Ken Oringer - serves 4)

Prep time (excl. stocks/sofrito) 45 mins
Cooking time (excl. stocks/sofrito) 20 mins

Ingredients:

Small Spanish onion (sliced)
4 tbsp olive oil
2 tbsp Spanish tomato sofrito
1 tbsp minced garlic
3 tbsp diced red capsicum
1 tbsp sliced spring onions
Pinch of saffron
1 cup Calasparra rice (or Arborio)
2 cups lobster stock
2 cups chicken stock
1 cup vegetable stock
4 med. size artichokes, cleaned and diced
Tail and claw meat from 4 pre-cooked lobsters (cut into 12-14cm pieces)
¼ cup fresh peas
¼ cup chopped chives
40gm fresh black truffle



Picture: Thomas Krakowaik

Preparing the Paella:

Heat 1 tablespoon of olive oil in a small sauté pan. Add 1/4 cup of Spanish onions and cook until softened. Set aside. Heat the paella pan over medium-high heat. Coat the pan with 3 tablespoons of olive oil. Stir in the sofrito, onions, garlic, red pepper and spring onions. Add the rice and saffron. Stir until the rice is toasted. Add all stocks and the artichokes. Mix well and bring to a boil, then lower to medium heat. Add the lobster. Cook for 15 minutes. Stir in the peas, chives and 1/3 of the truffle (grated). Cook for one minute more. Remove from heat and serve. Shave the remaining black truffle evenly over each dish at the table.

Basic Spanish Sofrito

Tomatoes, onions, shallots, garlic, capsicum and paprika are sautéed in olive oil. Acidity in the tomatoes mellows and mixes with the flavours of the onion, pepper and garlic, making an aromatic, flavoursome additive sauce.

Prep Time: 15 minutes
Cooking Time: 30 minutes

Ingredients:

1 can crushed tomatoes (400gm)
1 green capsicum (seeded and chopped)
1 small Spanish onion (finely sliced)
¼ cup shallots (finely sliced)
1 clove garlic (finely chopped)
50ml extra virgin Spanish olive oil
1 tsp paprika
Salt and pepper to taste

Preparation:

Heat a large frying pan with a heavy bottom over medium heat. Pour in enough olive oil to coat the bottom of the pan. Add the onions and sauté until they are just transparent. Add the green pepper and shallots, continue to cook for another 5 minutes, adding olive oil if necessary. Stir ingredients so they do not burn. Add the minced garlic and sauté for 1 minute more. Pour the crushed tomatoes and paprika into the pan and mix well. Cook over low heat for 25-30 minutes. Excess sofrito may be cooled, portioned and frozen for your next paella.