

ChefMarc's Lobster Paella

Serves 4

Ingredients:

4 Lobsters
2 Oz. Olive Oil
1 Onion Peeled and chopped
1 Tbs. Garlic Chopped
2 Oz. Red Bell Pepper Dice Medium
2 Oz. Green Bell Pepper Dice Medium
8 Oz. Paella Rice or Long Grain
4 Cups Fish Stock
1 tsp. Saffron
1 lb. Peeled and deveined large shrimp
1 lb small clams
2 lbs Mussel, Scrubbed and Cleaned
1 Pc. Scallion Chopped Fine
1 Cup Tomato Diced Medium
1/2 Cup Chopped Parsley Chopped Fine
1/2 Cup Dry White Wine
1 Tbs. Lemon Juice
1 Tsp. Lemon Zest
1 Tsp. Orange Zest
1/4 Cup Fresh Green Peas

Preparation:

1. Boil the lobster for 5 minutes in rolling boil with 2 tbsp salt. Remove the lobster and reserve.
2. Add the Olive oil when pan is burning hot, add onion, garlic, peppers to the Paella pan and cook for few minutes
3. Add the rice, saffron, fish stock, bring to a boil.
4. Cover and place in an oven at 375F cook for 15 minutes
5. Add the shrimp, clams, mussels, cooked lobster cover and cook for 10 more minutes
6. Add the lemon, Lemon zest, orange zest, peas, scallion, tomato corrected seasoning with salt and pepper.

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