



## **Chow Chow Virtual Series: Paella Cook-Along with Chef Katie Button**

**Presented as part of the Summer of Chow Chow 2021**

From sofrito to "socarrat" (those delicious crispy bits!) Chef Katie Button of Cúrate: Tapas Bar, La Bodega, Wine Club and Trips guided virtual guests through the timeless process of building layers of flavor, culminating in a glorious one-pan meal that's as perfect for entertaining as it is a weeknight treat.

Don't forget - [paella starter kits](#) are available from Cúrate! Read on for a full list of ingredients needed to cook along. Many items below are available for nationwide shipping via [Cúrate at Home](#), or bring this list to [La Bodega by Cúrate](#), where you can find paella essentials, pantry items, house made sausages, and seafood.

***For the paella, please have these ingredients & tools handy:***

- 1 ½ cups of paella rice, like calasparra or bomba
- 1 liter box of Aneto Seafood or Valenciana Base, or about 1 quart of stock or broth
- 2 tbsp prepared sofrito (see below)
- Kosher salt
- a high-heat cooking oil, like grapeseed or avocado
- a 38cm steel paella pan\*
- a steel paella spoon, or a large wooden spoon
- foil or a large baking sheet

**Prefer to make your own sofrito prior to the class?** Dive into Katie's new Magnolia Workshop, Techniques for Cooking. Sofrito is demonstrated as part of the [Deglazing](#) workshop. Magnolia Workshops are available exclusively on the Magnolia Network app with an active discovery+ subscription, however Katie's [Spanish Sofrito Recipe](#) is available without a subscription.

***Katie will demonstrate how to add seasonal vegetables (enough to loosely cover in a single layer your paella pan) and—if desired—about 1 - 1.5 lbs of protein to your paella, to serve 4-6 people. Please have washed vegetables and thawed proteins on-hand before class begins. Some of Katie's favorite pairings include:***

- Shrimp or octopus with scallions, cherry tomatoes and green beans
- Butifarra sausage with onion wedges and asparagus
- Chicken and chorizo with judion beans and artichokes

***To prepare “all i oli,” a garlicky Catalan-style mayonnaise, please also gather:***

- 1 clove of garlic, peeled
- 1/2 teaspoon lemon juice
- 1 whole egg
- 1 cup mild olive oil, like arbequina
- Kosher salt
- a food processor

*\*If you have a new steel pan, be sure to season it before the class: fill it ¾ full with water and bring it to a boil. Pour out the water, dry the pan, and rub a bit of oil around the inside.*

**We’d love to see your final creations!** Please share with tags #cookingwithcurate  
@chowchow\_avl