

CIRKULO

R E S T A U R A N T

Cirkulo's Paella a la Montana

Mushroom Paella

For 3-4 Persons

1/4 cup Olive oil
4 cloves Garlic peeled
1/2 cup Onions, minced
1 1/2 cup Mushrooms, Portabella, Sliced
1/2 cup Mushrooms, Button, Sliced
pinch Saffron
1 cup Rice, Short Grain
2 cup Chicken Stock
TT Salt and Pepper
10 pcs Asparagus, blanched
to taste Truffle Oil

1. In a sauté pan or paellera, heat olive oil. Add Garlic and sauté until golden brown. Remove garlic and set aside.
2. To the oil, sauté the onions and all the mushrooms until soft. Set half aside together with garlic.
3. To the remaining mushrooms add the saffron and rice. Sauté for 3 minutes.
4. Add the chicken stock and bring to a boil. Season with salt and pepper. Bring down to a simmer and cover for 12 minutes or until rice is almost done.
5. Season blanched asparagus with salt and pepper. Top the paella with asparagus and reserved mushrooms and garlic. Drizzle with some truffle oil. Serve.