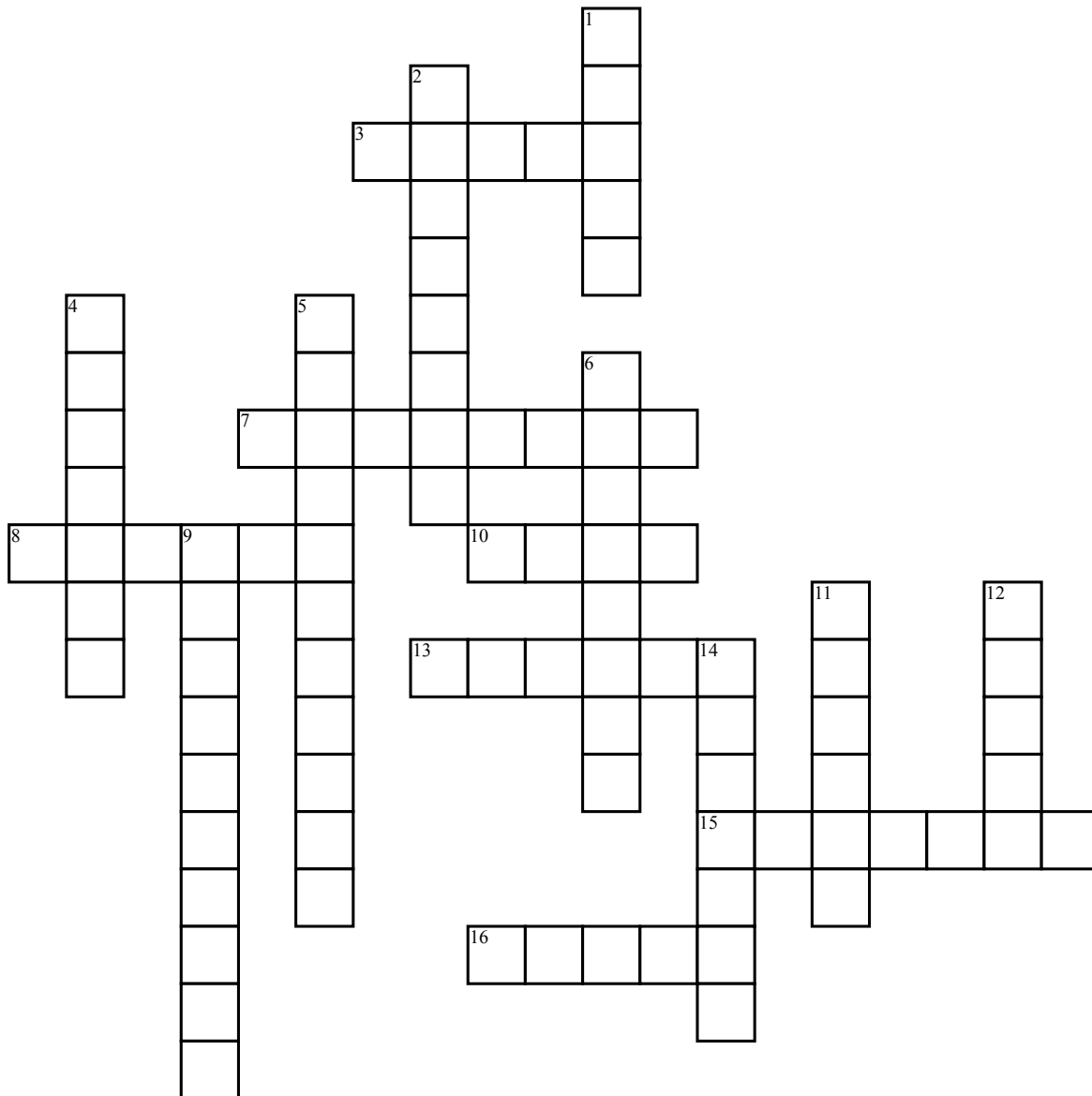


Paella Recipe



Across

3. After bringing the paella to a boil one should reduce the heat and _____.

7. What should the onion and garlic be fried with?

8. The small red bell pepper (capsicum) should be diced into small _____.

10. What ingredient should be added with the mussels and calamari rings?

13. Which ingredient requires 600g or 21 ounces?

15. To cook the paella one can use a non-stick pan or a well seasoned _____, if you don't have a paella pan.

16. What type of oil should you drizzle over the top of the paella before serving?

Down

1. The onions and tomatoes should be what size?

2. Besides being skinless and bite sized what else should the chicken thigh fillets be?

4. What type of rice is advised to use in this recipe?

5. The onions should be cooked until they are _____?

6. When adding the wine one should cook it until it evaporates to half _____ before adding the stock and other ingredients

9. According to this recipe what type of white wine should be used for the best results?

11. Which ingredient requires 6 large cloves?

12. The chopped tomatoes should cook until it begins to create a _____?

14. Once the rice and prawns are cooked which ingredient should be sprinkled on to it?