

Lamb and asparagus rice with saffron and fino

Preparation time — 10 min

Cooking time — 35 min

Serves 4

Ingredients

2 tbsp olive oil	300g Spanish short-grain rice (eg, bomba)
300g lamb leg steaks, diced	120ml fino
1 onion, peeled and finely chopped	850ml hot chicken stock, or vegetable stock
3 garlic cloves, peeled and finely sliced	300g asparagus, trimmed and cut in three
1 tsp sweet smoked paprika	10ml lemon juice
1 pinch saffron	Salt and black pepper

Method

- Soak the saffron in two tablespoons of just-boiled water for 10 minutes.
- Put the oil in a wide, shallow pan on a medium heat, then fry the lamb pieces, turning often, for five or six minutes, until browned all over. Lift out with a slotted spoon and set aside.
- In the same pan, sauté the onion and garlic for five minutes, just until softened. Stir in the smoked paprika and saffron, then add the rice. Deglaze the pan with the sherry, then let it bubble away until it's nearly evaporated.
- Return the lamb to the pan, pour in the hot stock, then simmer for 15 minutes without stirring. Scatter the asparagus over the top and leave to cook for another five minutes, until both the spears and the rice are tender.
- Squeeze over the lemon juice, season and serve straight from the pan.

Leftovers

Make sure the dish is fully covered, add a glass of white wine, dry cider or water, and reheat it slowly. Using a microwave oven can make the meat tougher.