

COPIA

GAME MEAT & PRAWN PAELLA

BY CHEF RACHEL PONCE

We always love to introduce each new Copia vintage alongside inspired food. The release of our 2019 vintage wines was no different. The theme was tapas and Spanish cuisine and we tasked local Paso Robles wine country Chef Rachel Ponce with coming up with the perfect pairing for each wine. Every bite she created was absolutely delectable, but it was Chef Rachel's Game Meat and Prawn Paella that became the stuff of Copia legend! She had created a perfectly rich and multilayered dish that paired beautifully with our Source Syrah. It is an unctuous and embarrassingly luxurious one-pan-meal that hides its true elegance in its humble plating. As with everything that Chef Rachel does, she used our wine as the perfect inspiration for a dish that we find ourselves cooking again and again. Enjoy this recipe that is sure to impress anyone you serve it to.



ABOUT CHEF RACHEL PONCE

Chef Rachel Ponce is the chef/co-owner of *Pair With* restaurant and brewery and the resident chef and recipe developer at Edible San Luis Obispo Magazine. She specializes in custom pairings that originate with the wine as the source of inspiration for her recipes. She champions the thought that when one uses similar flavors in the wine, it detracts from the wine and changes it, sometimes completely. Rather, by using contrasting flavors to elevate with wine, the palate craves another bite, followed by another sip.

[Contact Chef Rachel](#)



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MAKES 4-6 SERVINGS

INGREDIENTS

- 2 duck legs and thighs
- ½ c duck fat or olive oil
- 2 lamb sausages, casing removed
- ½ lb prawns, peeled and deveined
- ½ tsp smoked paprika
- ½ c olive oil, divided in 2
- 1 medium onion, minced
- 5 garlic cloves, minced
- 14.5 oz can fire roasted tomato, diced
- 1 ½ tsp red pepper flakes
- 1 tsp porcini powder
- 3 c vegetable stock
- 1 large pinch saffron
- To Taste salt
- 1 ½ c Bomba rice
- ½ c frozen peas
- 14 oz jar roasted red peppers, drained and sliced
- Assorted flat leaf parsley, edible flowers, for garnish

PREPARATION

Step 1

Prepare the duck. This can be done up to 2 days in advance. For the duck, preheat oven to 300° F. Carefully make small scores in the skin, taking care not to pierce the meat. In a shallow pan, fill with ½ cup duck fat or olive oil. Place duck in fat skin side up. Season with ½ teaspoon of salt, cover and put pan in the oven for 3 hours. Remove pan, let cool so it is easier to handle with your hands. Remove the skin and shred the meat.

Step 2

Preheat a 4-serving paella pan over medium high heat. You can also use large skillet or cast-iron pan. Dry the prawns and season with smoked paprika and ¼ teaspoon salt. Sauté the prawns 2 minutes per side. Remove prawns and set aside.

Step 3

Reduce heat to medium. In the same pan heat up ¼ cup olive oil. Sauté the onion and garlic for 3 minutes. Add the lamb sausage, breaking the meat up into bite size pieces. Add the can of tomatoes, porcini powder and red pepper flakes. Cook until most of the liquid is evaporated, roughly 7-8 minutes. Stir in the stock, saffron and 1½ teaspoon salt. Pour the rice evenly across the broth and shake pan so the rice settles. Simmer and cook without stirring, roughly 25 minutes total.

Step 4

15 minutes into the cooking time, add the shredded duck, peas and roasted red pepper slices to the rice. Press down softly with wooden spoon. Cook another 5 minutes. Check the bottom of the rice and if you do not see any more liquid on the bottom your rice should be done. When that happens, let sit for an extra minute to form the *soccarat*, or crunchy caramelized crust of rice. Add prawns and garnish with parsley and colorful edible flowers.

COPIA



FEATURED WINE



2019 THE SOURCE
93% Syrah | 7% Grenache
Central Coast, CA

[ADD TO CART](#)