

# Paella

## Paella

*Paella* (/paˈɛlə/, /pˈeɪjə/, py-EL-, pah-AY-y?, Valencian: [paˈe?a]; Spanish: [paˈe?a / paˈe?a]) is a rice dish originally from the Valencian Community

Paella (, , py-EL-, pah-AY-y?, Valencian: [paˈe?a]; Spanish: [paˈe?a / paˈe?a]) is a rice dish originally from the Valencian Community. Paella is regarded as one of the community's identifying symbols. It is one of the best-known dishes in Spanish cuisine.

The dish takes its name from the wide, shallow traditional pan used to cook the dish on an open fire, paella being the word for a frying pan in Valencian/Catalan language. As a dish, it may have ancient roots, but in its modern form, it is traced back to the mid-19th century, in the rural area around the Albufera lagoon adjacent to the city of Valencia, on the Mediterranean coast of Spain.

Paella valenciana is the traditional paella of the Valencia region, believed to be the original recipe, and consists of Valencian rice, olive oil, rabbit...

## Paelya

*Paelya* (Tagalog: [pˈɛjə.ljə]) or *paella* (Spanish) is a Philippine rice dish adapted from the Valencian paella. However, it differs significantly in its

Paelya (Tagalog: [pˈɛjə.ljə]) or paella (Spanish) is a Philippine rice dish adapted from the Valencian paella. However, it differs significantly in its use of native glutinous rice (malagkit), giving it a soft and sticky texture, unlike the al dente texture favoured in Spanish paella. It is also characteristically topped with sliced eggs. Filipino paelya does not use saffron, but is instead coloured with atsuet (anatto), luyang dilaw (turmeric), or kasubha (safflower).

Paelya is also a general term for similar dishes in the Philippines, regardless of the ingredients used. It includes arroz a la valenciana (usually made with chicken and chorizo de bilbao), bringhe (made with coconut milk), and paella negra (made with squid ink).

## Arròs negre

*somewhat similar to seafood paella. Some call it paella negra ("black paella"), although it is traditionally not called a paella even though it is prepared*

Arròs negre or arròs negre (Valencian pronunciation: [aˈrɔz ˈneɾe], Spanish: arroz negro) is a Valencian and Catalan dish made with cuttlefish (or squid) and rice, somewhat similar to seafood paella. Some call it paella negra ("black paella"), although it is traditionally not called a paella even though it is prepared in a similar manner.

Arròs negre should not be confused with black rice, the collective name for several cultivars of heirloom rice that have a naturally dark color.

The traditional recipe for this dish calls for squid ink, cuttlefish or squid, white rice, garlic, green cubanelle peppers, sweet paprika, olive oil and seafood broth. However, many cooks add other seafood as well, such as crab and shrimp.

The dish's dark color comes from squid ink which also enhances its seafood...

## Paella Today!

*Paella Today! is a 2017 Spanish comedy by César Sabater. Two friends, Pep and Vicent, live in a wide flat in Valencia. Both Pep, an artist, and Vicent*

Paella Today! is a 2017 Spanish comedy by César Sabater.

## Valencian cuisine

*vegetables, seafood and meat. It is famous worldwide for its rices, such as paella, and its citrus fruits. The cuisine of neighbouring regions have contributed*

Valencian cuisine is a Mediterranean cuisine as cooked in the Valencian Community, Spain. Its basic ingredients are vegetables, seafood and meat. It is famous worldwide for its rices, such as paella, and its citrus fruits. The cuisine of neighbouring regions have contributed to and received important contributions from Valencian gastronomy, amongst them Balearic cuisine, Catalan cuisine, Aragonese cuisine, Manchego cuisine and Murcian cuisine.

## Arroz a la valenciana

*rice-cooking tradition of the Valencian Community, in eastern Spain. The paella is one of the recipes derived from a generic method to cook rice developed*

Arroz a la valenciana (Valencian-style rice; in Valencian, *arròs a la valenciana*) or Valencian rice is a name for a multitude of rice dishes from diverse cuisines of the world, which originate from the rice-cooking tradition of the Valencian Community, in eastern Spain.

The paella is one of the recipes derived from a generic method to cook rice developed in the old kingdom of Valencia, the method also applied to the modern variants of arroz a la valenciana. The method of preparing Valencian rice has been practiced since the colonial era and can be found in Argentine, Colombian, Cuban, Filipino, Nicaraguan, Portuguese, Uruguayan and Venezuelan cuisines. On the other hand, Valencian paella, did not emerge until the late 19th century, among the peasants of the Horta of Valencia. In Spain, when...

## Sollana

*Spain 1,200 years ago, and is also the heartland of the famous Spanish dish paella. The economy of the area is still based mainly on agriculture: rice, oranges*

Sollana is a municipality in the comarca of Ribera Baixa in the Valencian Community, Spain. The municipality includes a second village: El Romaní.

Situated on the floodplain of the Júcar River, the Sollana region is where rice was first grown in Spain 1,200 years ago, and is also the heartland of the famous Spanish dish paella. The economy of the area is still based mainly on agriculture: rice, oranges and livestock.

In the early Middle Ages, Sollana was a small Visigothic settlement. Later, records from the al-Andalus period name it Sulyanah, chief village of a region including the hamlets of Romaní, Alcahecia and Trullás. After the Reconquista in the thirteenth century, James I of Aragon gave it to his vassal Ximén d'Urrea, and it eventually ended up part of the Dukedom of Híjar. In January...

## Fideuà

*a seafood dish originally from the coast of Valencia that is similar to paella, and even more so to arròs a banda, but with pasta noodles instead of rice*

Fideuà (dialectal pronunciation of the Valencian word fideuada "large amount of noodles" from Hisp. Ar. fidáwš) is a seafood dish originally from the coast of Valencia that is similar to paella, and even more so to arròs a banda, but with pasta noodles instead of rice. Its main ingredients are pasta noodles (often hollow), fish (rockfish, monkfish, cuttlefish, squid), and shellfish (Squilla mantis, shrimp, crayfish). It is seasoned mainly with lemon.

## Jambalaya

*dishes that created jambalaya and enhanced jollof rice. Spanish people made paella which is also a one-pot rice dish cooked with meats and vegetables. These*

Jambalaya ( JAM-b?-LY-?, JUM-) is a savory rice dish that developed in the U.S. state of Louisiana fusing together African, Spanish, and French influences, consisting mainly of meat and/or seafood, and vegetables mixed with rice and spices. West Africans and Spanish people each had versions of jambalaya in their respective countries. Historian Ibrahim Seck states Senegalese people were making jambalaya. The French introduced tomato to West Africans and they incorporated the crop into their one-pot rice dishes that created jambalaya and enhanced jollof rice. Spanish people made paella which is also a one-pot rice dish cooked with meats and vegetables. These styles of cuisines blended in Louisiana and resulted in cultural and regional variations of the dish.

## Locrio

*a rice dish from the Dominican Republic. Similar to pilaf, jollof, and paella, it consists of seasoned rice with some kind of meat, such as chicken, Dominican*

A locrio is a rice dish from the Dominican Republic. Similar to pilaf, jollof, and paella, it consists of seasoned rice with some kind of meat, such as chicken, Dominican salami or pork.

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