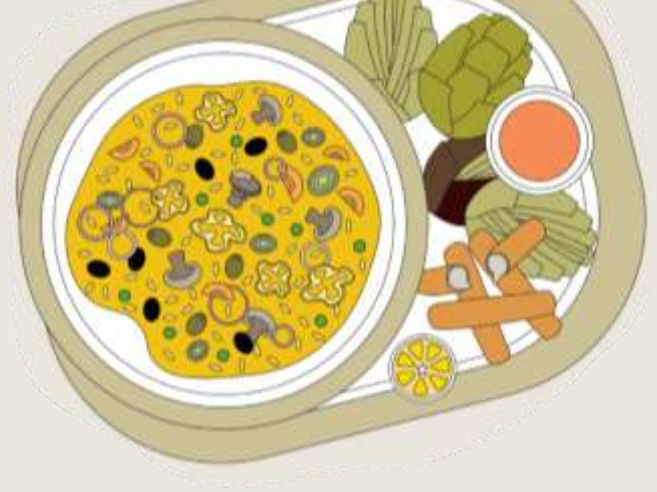


Vegetable Paella with Mozzarella Sticks

Serves 4

Approximate preparation time: 30-40 minutes



Quantity	Ingredients	Preparation	
Vegetable paella			
1 tbsp	vegetable stock	Finely chop the onions and garlic. Prepare carrots, halve lengthwise and cut into slices. Cut the leeks and sweet peppers in half lengthwise, wash and then cut into chunks. Brush the mushrooms and cut into slices. Sauté onions in rapeseed oil, add rice and sauté briefly. Add sliced vegetables and peas and sauté together. Deglaze with vegetable stock dissolved in water. Add saffron and salt and simmer on a low heat until almost all the liquid has been absorbed.	
3 pinches	salt		
0.8 g	dried saffron		
1 tbsp	rapeseed oil		
1	onion (small)		
1 clove	garlic		
5 dl	water		
1/2	red pepper		
60 g	artichoke bottoms		
190 g	rice		
1	carrot		
80 g	green peas		
80 g	leek		
80 g	button mushrooms		
Tomato sauce			
1.5 dl	water		Cut the tomatoes into small chunks. Finely chop the garlic and sauté in butter. Add the tomato puree and sauté together. Deglaze with vegetable stock dissolved in water and add tomatoes. Season with salt, pepper and spices to taste.
2 g	salt		
3 tbsp	tomato puree		
1/2	clove of garlic		
1 tbsp	vegetable stock		
2 pinches	pepper		
1	tomato		
1 tbsp	butter		
Mozzarella Sticks			
320 g	breaded mozzarella sticks	Bake in a preheated oven at 200° C for about 10 minutes.	

Fun fact:

Mozzarella from cow's milk is milder in taste than mozzarella from buffalo milk.