

Paella

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Paella (/paˈɛlə/, /pˈɛləj/, 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, chicken, duck, snails, saffron or a substitute, tomato, ferradura or flat green bean, lima beans, salt and water. The dish is sometimes seasoned with whole rosemary branches. Traditionally, the yellow color comes from saffron, but turmeric, Calendula or artificial colorants can be used as substitutes. Artichoke hearts and stems may be used as seasonal ingredients. Most paella cooks use bomba rice, but a cultivar known as senia is also used in the Valencia region.

Paella de marisco (seafood paella) replaces meat with seafood and omits beans and green vegetables, while paella mixta (mixed paella) combines meat from livestock, seafood, vegetables, and sometimes beans, with the traditional rice.

Other popular local variations of paella are cooked throughout the Mediterranean area, the rest of Spain, and internationally. In Spain, paella is traditionally included in restaurant menus on Thursdays.

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.

Paelya

Paelya (Tagalog: [pˈɛləj]) or paella (Spanish) is a Philippine rice dish adapted from the Valencian paella. However, it differs significantly in its - Paelya (Tagalog: [pˈɛləj]) 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 atsute (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 arrós negre (Valencian pronunciation: [aʔrʔz ʔneʔe], 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 flavor.

In addition to Valencia and Catalonia, this dish is popular in Cuba and Puerto Rico where on both islands it is known as arroz con calamares ("rice with squid" in Spanish). In the Philippines, it is considered to be a subtype of the Filipino adaptation of paelya and is known as paella negra (or paelya negra). Black rice dishes with cuttlefish or squid ink are also made in Italy, Croatia and Montenegro, where they are known as "black risotto".

Fideuà negra ("black noodles" in Valencian) is a variation made with noodles instead of rice and is usually served with aioli.

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 a paella has other ingredients that are not "properly Valencian" it receives the informal, popular, and derogatory name of arroz con cosas ('rice with stuff').

Although there is a wide variety of arroz a la valenciana recipes, they all share a few commonalities. For example, typically, the rice is dry (without broth) and colored by various spices (originally saffron). Additionally it is common to include vegetables, meats and seafood.

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.

Spaghetti Western

Eastern Bloc Red Western films. Taking its name from the Spanish rice dish, "Paella Western" has been used to refer to Western films produced in Spain. The - The spaghetti Western is a broad subgenre of Western films produced in Europe. It emerged in the mid-1960s in the wake of Sergio Leone's filmmaking style and international box-office success. The term was used by foreign critics because most of these Westerns were produced and directed by Italians.

The majority of the films in the spaghetti Western genre were international co-productions by Italy and Spain, and sometimes France, West Germany, Britain, Portugal, Greece, Yugoslavia, and the United States. Over six hundred European Westerns were made between 1960 and 1978, including nearly five hundred in Italy, which dominated the market. Most spaghetti Westerns filmed between 1964 and 1978 were made on low budgets, and shot at Cinecittà Studios and various locations around southern Italy and Spain.

Leone's films and other core spaghetti Westerns are often described as having eschewed, criticized or even "demythologized" many of the conventions of traditional U.S. Westerns. This was partly intentional, and partly the context of a different cultural background. In 1968, the wave of spaghetti Westerns reached its crest, comprising one-third of the Italian film production, only to collapse to one-tenth in 1969. Spaghetti Westerns have left their mark on popular culture, strongly influencing numerous works produced in and outside of Italy.

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.

Pilaf

from South Asia to Spain, and eventually to a wider world. The Spanish paella, and the South Asian pilau or pulao, and biryani, evolved from such dishes - Pilaf (US:), pilav or pilau (UK:) is a rice dish, or in some regions, a wheat dish, whose recipe usually involves cooking in stock or broth, adding spices, and other ingredients such as vegetables or meat, and employing some technique for achieving cooked grains that do not adhere.

At the time of the Abbasid Caliphate, such methods of cooking rice at first spread through a vast territory from South Asia to Spain, and eventually to a wider world. The Spanish paella, and the South Asian pilau or pulao, and biryani, evolved from such dishes.

Pilaf and similar dishes are common to Middle Eastern, West Asian, Balkan, Caribbean, South Caucasian, Central Asian, East African, Eastern European, Latin American, Maritime Southeast Asia, and South Asian cuisines; in these areas, they are regarded as staple dishes.

Mexican rice

cuisine, although it can be considered a simplified version of Spain's paella valenciana (with tomato rather than saffron, turmeric, or calendula, and - Mexican rice (sometimes referred to as Spanish rice or red rice in Tex-Mex cuisine), also known as arroz a la mexicana, arroz mexicano, sopa de arroz, or arroz rojo in Spanish, is a Mexican side dish made from white rice, tomato, garlic, onion, and perhaps other ingredients. Mexican rice is almost always eaten as a complement to other dishes such as mole, refried beans, rotisserie chicken, carne asada, picadillo, tacos, fried fish, fried chicken, chiles rellenos, or vegetable soup.

Mexican-style rice is especially popular in central and northern Mexico and the southwestern United States. It is eaten year-round and is one of the most common preparations in Mexican cuisine.

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