DIRECT · MEDIUM

Arroz a banda on the kamado, fisherman's socarrat

Alicante-style arroz a banda in a paella pan over the kamado grate: a rockfish fumet, a long sofrito and a textbook final socarrat.



PREP	COOK	SERVINGS	TEMPERATURE
40 min	35 min	6	240 °C

Ingredients

- **600 g** short-grain round rice (bomba or senia), about 100 g per person; with senia go 2.5:1, with bomba raise it to ~3:1 as it soaks up more stock
- **800 g** morralla and/or rockfish heads and bones (for the fumet)
- **1 ud** ñora (dried sweet pepper), pulp scraped out, or 1 tbsp ñora paste
- **1 pizca** saffron threads (a good pinch, toasted and dissolved in a little fumet)
- **1 ud** onion and 1 leek for the fumet (the rice base goes without onion)
- **2 ud** lemons in wedges, to serve
- **1.5 l** hot morralla fumet (ratio 2.5 parts stock to 1 of rice)
- **4 ud** ripe plum tomatoes, grated (skin discarded)
- **1 cdta** sweet smoked Vera paprika
- **100 ml** extra-virgin olive oil (for the sofrito and the fumet)
- **1 tarro** homemade alioli (garlic, EVOO, egg yolk and a touch of lemon), to serve

Method

1 MAKE THE MORRALLA FUMET

In a pot, sweat the morralla, onion and leek in a little EVOO for 5 minutes. Cover with 2 l of cold water, bring to a gentle boil and simmer uncovered 20-25 minutes, skimming. NEVER go past that: from minute 25 the fumet turns bitter and cloudy. Strain fine, adjust the salt and keep it hot: after evaporation and straining you are left with the 1.5 l the rice calls for.

2 LIGHT THE KAMADO AND STABILISE 240°C

Light a good bed of charcoal for DIRECT cooking, no deflector, and stabilise the chamber at 240°C with the lid open and the vents half open. Set the grate in its highest position to lift the pan away from direct flame. Let the coals be glowing and free of white smoke before you start.

3 THE SOFRITO IN THE PAN

Set the pan on the grate with the EVOO. Fry the ñora pulp for 30 seconds without burning it, lift it out, then add the grated tomato. Cook over medium heat 8-10 minutes until it loses its water and darkens. Add the paprika away from direct heat for 10 seconds (it scorches instantly) and return the ñora.

4 TOAST THE RICE (NACARAR)

Tip the dry rice over the sofrito and stir 1-2 minutes until the grains glisten and turn translucent at the edges — this is nacarar, and it seals the grain so it stays separate. Spread the rice evenly across the whole pan. From here, stop stirring: the rice is never touched again.

5 ADD THE FUMET AND COOK 18 MINUTES

Pour in the hot fumet (2.5 parts to 1 of rice) and the dissolved saffron. Spread the stock, taste and adjust the salt NOW — after this you do not touch it. Cook on high 8-9 minutes with the vents open, then drop to medium by closing them a little for another 8-9 minutes. Eighteen minutes total. The stock should fall until the rice surfaces.

6 BUILD THE SOCARRAT

When the stock has all but vanished and the rice is al dente, open the vents fully to push the heat up and give it 90-120 seconds WITHOUT stirring. Lean in to listen: when it crackles and smells toasted (not burnt), the socarrat is there. If in doubt, lift the rice at one edge with a spoon to check the golden base.

7 REST AND SERVE A BANDA

Lift the pan off the kamado, cover it with a clean kitchen cloth and let it rest 5 minutes: the grain finishes hydrating evenly. Meanwhile, set the table with the alioli, the lemon wedges and the fumet fish flaked onto a separate platter (served a banda). Bring the whole pan to the table.

Editor's tips

- The most common mistake is too much fumet. Measure properly: 2.5 parts stock to 1 of rice for separate grains. Short, and you add a hot ladleful; over, and there is no way back and the socarrat will not set. And the stock ALWAYS hot — add it cold and you stall the cook and throw the timings off.
- Level the pan. A tilted grate pools the stock on one side and cooks the rice unevenly. Eye the stock surface to check it is flat before you leave it alone, and if your kamado's grate sits off-centre over the coals, turn the pan half a rotation halfway through.
- Watch the socarrat with your ears and nose, not the clock. The jump from toasted to burnt takes seconds, and a bitter socarrat ruins the whole pan. When it crackles and smells of toasted bread, pull it. If it is your first time, err on the safe side: a mild socarrat beats a bitter one.

Gear for this recipe

Kamado Joe Big Joe III 24"

The 24" Big Joe takes the whole paella pan on the grate over direct heat for 6.

mikamado.es/en/kamados/kamado-joe-big-joe-iii

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Fierce quebracho embers to reach 240 °C and force the final socarrat.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Smokey Olive Wood Olive Wood Chunks 1.5 kg

mikamado.es/en/accesorios/smokey-olive-wood-olive-chunks-1-5kg

WMF BBQ Heat-Resistant Leather Gloves 40 cm (Pair)

Turn and lift off the paella pan at 240 °C without burning your hands.

mikamado.es/en/accesorios/wmf-bbq-guantes-cuero-40cm

Lacor Steel Pro 63647: 46 cm carbon steel paella pan

mikamado.es/en/accesorios/lacor-steel-pro-paellera-acero-46cm

---

Full recipe at: mikamado.es/en/recetas/arroz-a-banda-kamado-paellera

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.