

deli Brindisa

Borough Food Market, off Stoney Street, SE1 (warehouse: 020 7403 0282). Open Fri noon to 6pm and Sat 9am to 4pm.



Brindisa imports fine Spanish foods for restaurants and delis throughout our little island. Fortunately for the pedestrian shopper, they operate a stall at the fabulous weekly Borough Food Market, along with many other outstanding food merchants such as Neal's Yard Dairy and Monmouth Coffee Co. Out of over 300 lines, Brindisa's star product is the Joselito Ibérico ham, from the native Iberian black-footed, acorn-fed pig, cured for two years. You can taste the bewildering array of cheeses on the stall – go for Picos, a leaf-wrapped blue cheese matured in caves. Tomorrow, being the third Saturday of the month, is full-scale market day, so set yourself loose on this burgeoning food event.

Buy these

Four-person paella pan (£6.80) – designed to cook evenly

Calasparra white rice (£2.60 for a 1kg sack) – the only rice for paella

Brindisa Organic Catalan olive oil (£5.50 for 50cl) – from the first cold press

Bierzo sweet red peppers (£3.10 for a 285g jar) – subtle woodsmoke flavour

Mancha grade saffron (£1.40 for 1g) – superlative quality

Pimentón dulce (£1.20 for a 70g tin) – mild but intensely smoky paprika

Habas finas baby broad beans (£2.50 for a 295g jar) – melt in the mouth

Also needed 1 large onion, 3 garlic cloves, coarse sea salt, 1 medium tomato, fish stock, 500g fresh whole shellfish (prawns, mussels, clams), flat-leaf parsley, lemon wedges

Make this

Paella Valenciana

Heat 4 tbsp olive oil in the washed paella pan. Sauté chopped onion until soft. With a mortar and pestle, mash garlic and a generous pinch of saffron with coarse salt. Add to the softened onion the garlic, the drained peppers roughly chopped, 1 tsp pimentón, drained beans, and 200g rice. Fry for 3 minutes, then add 600ml stock, chopped tomato, salt and pepper and bring to the boil. Lower heat to a simmer and cook for 10 minutes. Arrange seafood on top, cover and cook, shaking the pan from time to time, until the rice is cooked (15-20 mins). Serve straight from the pan with chopped parsley and lemon wedges. (The crust on the bottom is the best bit.) Serves 4. **CELIA BROOKS BROWN**