

socarrat secrets

PAELLA FELLA NEWS



PAELLA FELLA | CELEBRATING 10 YEARS | THE BEST IN THE BUSINESS

Food First

BY NICK BLYTHE

Since the beginning, the drive for Paella Fella has always been about the food. It might sound obvious for an events catering company to have food as their key USP (Unique selling point), however there is plenty of bad-tasting food available out there (believe me I've tried lots over the years!).

A love of Spanish food and passion for catering is still what motivates me after 10 successful years in business. I love sharing this enthusiasm for great-tasting, authentic food with my team and our customers. My goal is that every paella and plate of tapas from our kitchen should be perfect.

Good food goes hand in hand with good company. These two things make any occasion extra special and I want Paella Fella to always be remembered for good food.

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Food Quality and Ingredient Provenance is where it all begins



Grange Farm Shop, Crawley Down

Paella Fella source many of our products direct from Spain to ensure our menu has that authentic flavour to delight our customers. From chorizo to smoked paprika to olive oils and more... we look for premium quality ingredients to infuse our food with that Mediterranean feel-good factor. Provenance is king in our business and we are equally proud to source British products to mix-and-match with our authentic Spanish ingredients.

Our top selling paella is our chicken & chorizo. Meanwhile our traditional Valenciana paella uses rabbit and chicken. We have recently started sourcing our game and poultry direct from award-winning supplier Grange Farm Shop, Crawley Down where Tom Hughesdon rears his own birds and, butchers on site, and wife Susan manages the store.

The quality of the ingredients underpins the final flavours of the food we cook so should never be underestimated. We believe this is what separates us from many other caterers.



Marisco Paella
Classic Seafood paella made with King or Tiger Prawn, Squid Rings, Cod Fillet & Mussels

Paella is at the heart of everything we offer....

""Donde comen dos, comen tres"

Where two people eat, so do three!

This couldn't be truer than with las paellas...the ultimate shared meal. If there was ever a dish that connected people it's paella.

- Nick Blythe

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We love traditional paella and tapas for its simplicity and deliciousness. The Spanish have known this for years, and we aim to bring this marvelous Mediterranean flavour to our clients.

From the moment the first ingredients hit the pan people start to gather. As the cook gets underway the aromas entice more people to watch, and by the time the paella is ready to serve the sense of shared excitement reaches fever pitch. Buen provecho! (Enjoy your meal!) This is why we love paella.

Cooking paella requires love and dedication (and a spoonful of patience). This shows in the final dish and is why our food will always be our main focus. We're very proud to have been invited to cook paella at the Prestigious International Paella Valenciana competition. Participating was a huge honour for us and proof that our passion for paella is recognised.



Menu development keeps our offering fresh and exciting

BY NICK BLYTHE

Continually providing food that excites is challenging. Our customers are increasingly more discerning, and looking for new flavour sensations. Whilst we stay true to delivering authentic and great tasting Spanish paella and tapas, we also relish the challenge of creating new dishes for our menu, and playing with sauces and condiments.

Paella Fella is proud to be British and to put a unique British twist on traditional Spanish cuisine. Our development cooks are always hard at work creating new dishes and desserts to tantalise our customers taste-buds whilst staying true to Spanish food.



We have an exciting array of new tapas items on our 2019 menu as part of our 10th anniversary celebrations. These include our Spanish-inspired smoked mackerel pate, popcorn & drunken chicken, meatballs and a range of new desserts to finish. These sit alongside our regular favourites such as croquetas, pinchos kebabs, Iberian nuggets, cod bastonetes, patatas bravas and padron peppers.

We're also introducing a new range of pickles, chutneys and Seville orange marmalade to accompany our dishes or in some cases, to use in the dishes themselves. Some lucky customers may get their hands on some free give-aways whilst we continue to tweak our recipes.

Much of our success over the last 10 years comes from our dedication to food. Time and again our customers give us great feedback and their testimonials fuel our fire to keep cooking. As we celebrate our 10th anniversary we are more committed than ever to putting food first and championing great catering as Paella Fella.