CUTTLEFISH MARINATED IN ORANGE WITH GARDEN VEGETABLES



Menù Ingredients

to taste Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

Salt and pepper

Squid ink

1 Orange

240 g Courgettes

120 g Celery

Chef: Leonardo Pellacani

Method

Thinly slice the vegetables and marinate for a few minutes with salt, pepper and oil. Drain the Èseppiafette and leave to marinate with salt, pepper and orange juice. Once the marinade is finished, mix all the ingredients and place in pastry cutter, pushing them down. Brush a rectangular plate with the squid ink. Place the mixture at the centre. Finish off with a drizzle of extra virgin olive oil and a grating of orange zest.

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