

CUTTLEFISH SALAD ON A PEA CREAM



Chef: Leonardo Pellacani

Method

Sauté the cuttlefish, the cannellini beans, the dorati tomatoes, the nostraline olives and the thyme in a pan with a drizzle of oil for a few minutes. Add a drop of the Èseppiafette liquid. In the meantime parboil the peas for a few minutes. Drain them and purée using a hand blender, adding a drop of the Èseppiafette liquid and a drizzle of oil. Spread the pea cream over the plate, arranging the salad at the centre. Finish off with a drizzle of extra virgin olive oil, some freshly milled pepper and some herbs.

Menù Ingredients

150 g Olive Leccino Nostraline denocciate - Pitted Leccino Olives - Z91

300 g Dorati - TN1

300 g Fagioli cannellini lessati - Boiled Cannellini Beans - UI0

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

Ingredients

Freshly-milled pepper

Fresh thyme

300 g Peas