CUTTLEFISH SKEWERS IN FLAVOURED BREADCRUMBS



Menù Ingredients

100 g Pesto ai pistacchi - Pistachio pesto - BX7

100 g Pesto di agrumi - Citrus Pesto - BO7

100 g Salsa alle noci - Walnut sauce - C47

100 g Salsadoro – Salsadoro Vegetable spread - KQH

q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

20 cuttlefish

Chef: Monica Copetti

Method

Makes 5 skewers

Mix around 100 g of the sauce or pesto with 200 g of breadcrumbs and use the mixture as a flavoured crust. Add some extra virgin olive oil, if necessary.

Tips

Skewer the cuttlefish with a skewer and roll them in the breadcrumbs. Spray with oil and bake in the oven for 5 minutes at 180°C or cook on a griddle for 2 minutes per side. Alternatively, cook in a non-stick frying pan with a drizzle of extra-virgin olive oil.

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