

CUTTLEFISH SKEWERS IN FLAVOURED BREADCRUMBS



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.

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