CUTTLEFISH STEW WITH OLIVES, SMALL CAPERS AND BOTTARGA



Menù Ingredients

15 g. Tris di olive piccantine - Spicy Olives trio - UO1
5 g. Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
80 g. Pomodori pelati gialli interi nel loro succo - Whole yellow peeled tomatoes in their own juice - XT1
N° 1 Dorati - TN1
q.b. Bottarga di Tonno - Tuna Bottarga - 11Z
q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Wild Fennel
N°1 Clove of Garlic
q.s. Salt & Pepper

Chef: Maurizio Ferrari

Method

Serve 1
Blend the Yellow Peeled Tomatoes together with a spoonful of the Èseppieafette preserving liquid, a drizzle of extra virgin olive oil, salt and pepper. In a small pan, warm it up over medium heat.
Meanwhile, in a saucepan with a drizzle of extra virgin olive oil and the whole garlic clove and sautè the Eseppiafette for a minute.
In a serving bowl pour in the hot yellow tomato broth, the cuttlefish slices in the center, garnish with the Spicy Olives Trio and the small capers. Finish the dish with the Tuna Bottarga, Dorati, wild fennel and a drizzle of extra virgin olive oil.

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