CUTTLEFISH WITH CITRUS



Menù Ingredients

750 g Seppia cotta - Cooked cuttlefish - 1IF
q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
q.b. Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

to taste Slices of orange
to taste Celery
to taste Radishes
to taste Fennel
to taste Orange zest
to taste Parsley

Chef: Leonardo Pellacani

Gluten Free

Method

For 6 serves

Cut Cooked cuttlefish in slices and season it with Extra virgin olive oil and Rose pepper. Place the cuttlefish on a plate adding slices of orange, celery and radishes cut in thin slices. Finish the plate with ground Rose pepper, fennel, orange zest, chopped parsley and a drizzle of Extra virgin olive oil.

Gluten Free Method

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