

FETTUCINE WITH OCTOPUS AND GRAN BOULETUS



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Cook the octopus in boiling salted water until tender. In a sauté pan heat up the evoo and cook gently the shallots and minced garlic then add the octopus cut in small pieces. When the octopus start to become brow we can add the Gran bouletus and the parsley. Meanwhile cook the Fettuccine in salted boiling water until al dente, add them to the sauce with a spoon of cooking water. Finish the dish with a drizzle of evoo and black pepper.

Gluten Free Method

Use gluten free fettuccine

Menù Ingredients

360 g. Funghi Gran Boletus (Gran Boletus Mushrooms) - GS1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Fettuccine
360 g. Octopus
q.s. Parsley
q.s. Shallots
q.s. Salt & Pepper
q.s. Garlic