GRILLED CALAMARI WITH POMODORINA, OLIVES AND LEMON ZEST



Menù Ingredients

100 g. Pomodorina - Pomodorina sauce - CA3
10 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
15 g. Ceci lessati - Boiled Chickpeas - Z00
15 g. Olive Leccino denocciolate (Pitted Leccino Olives) - Z92

Ingredients

1 clove of Garlic
120 g. Baby Calamari
10 g. Yellow bell pepper, julienne
10 g. Asparagus julienne
q.s. Salt & Pepper
q.s. Lemon Zest
q.s. Micro Greens

Chef: Maurizio Ferrari

Method

Prepare the basil oil, blanch the leaves in boilng water for 10 seconds, then cool them in ice water, drain, dry well and blend them with extra virgin olive oil, filter everything and put it in a bottle. Cut the yellow pepper and asparagus into julienne strips and put them in ice water. In a pan, heat a drizzle of oil with sliced garlic, chopped parsley, add the Pomodorina, the Leccino Olives, the chickpeas and warm it up for few minutes. In the meantime, cook the calamari on a grill and season with a pinch of salt. Plate up the sauce in the center of the plate, arrange the grilled calamari on top, garnish with the yellow pepper and asparagus seasoned with oil and salt, lemon zest, garnish with micro green leaves and a drizzle of basil oil.

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