

GRILLED CALAMARI WITH POMODORINA, OLIVES AND LEMON ZEST



Chef: Maurizio Ferrari

Method

Prepare the basil oil, blanch the leaves in boiling 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.

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