

LAGANA RICCIA WITH PATATAS BRAVA AND CRISPY OCTOPUS



Chef: Maurizio Ferrari

Method

Serves 4

Dice the potatoes and the octopus into medium-sized cubes and set them aside. In a pan heat the extra-virgin olive oil and sauté the shallot with the garlic, then add the octopus and let it brown. Add the potatoes, let them brown and season with salt and pepper. Cook the pasta in plenty of boiling salted water, drain “al dente” and stir in the sauce, adding, if necessary, a little of the pasta’s cooking water and some paprika. Plate up and garnish with the shredded peppers.

Menù Ingredients

300g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

350g Polpo intero già cotto - Whole cooked octopus - 1N9

q.b. Paprica purpuro dolce - 1805

q.b. Peperoncini in fili sottili - 1278

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

300g Lagana Riccia pasta

20g Fresh shallots

1 Garlic clove

to taste Mild Purpuro paprika

to taste Shredded peppers

to taste Salt and pepper