

OCTOPUS AND CUTTLEFISH SALAD WITH DORATI CHERRY TOMATOES AND LECCINO OLIVES



Chef: Monica Copetti

Method

Serves 12

Slice the octopus and cuttlefish and add the Dorati tomatoes and Leccino olives.

LOW-TEMPERATURE COOKING TECHNIQUE

Temperature: 65°C

Time: 7.5 hours

Remove from the vacuum packaging, then dice and add the potatoes. Season with extra virgin olive oil, salt and fresh parsley.

Menù Ingredients

100 g Olive Leccino Nostrale denocciolate - Pitted Leccino Olives - Z91

200 g Dorati - TN1

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

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

1.5 kg octopus

1.5 kg cuttlefish

to taste parsley

to taste salt