OCTOPUS TRIO



Chef: Diego Ponzoni

Menù Ingredients

100 g Polpo intero già cotto - Whole cooked octopus - 1N9
10 g Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1
15 g Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
20 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
25 g Filone di polpo e totano da affettare - Octopus and squid roll to be sliced - 1M1
40 g Hummus di ceci bio - Chickpea Hummus - ZC70B
40 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
5 g Dorati - TN1
to taste Flower mix multicolor - 1716

Ingredients

to taste Fresh lemon juice
to taste Parsley
to taste Belgian endive
25 g Milk
to taste Salt and pepper
20 g Celery
70 g Potatoes

Method

For 1 person

For the octopus salad: dice the octopus and season with extra virgin olive oil, salt, pepper and a drop of fresh lemon juice. Thinly slice the potatoes and season with extra virgin olive oil, salt, pepper and parsley. Thinly slice the celery. With the help of a pastry cutter, arrange the seasoned potatoes, then add the octopus and garnish with the celery and the Dorati cherry tomatoes.

For the grilled tentacle: prepare some mashed potatoes by boiling the potatoes and mashing them with a potato masher. Whip them in a food mixer for 2-3 minutes, slowly adding the warm milk and the extra virgin olive oil, and season with salt and pepper. When whipped, put the mixture into a piping bag. Slice a tentacle and grill it in a non-stick pan with a drizzle of extra virgin olive oil and a pinch of salt until lightly browned. Arrange some mashed potato on a dish. Lay the grilled tentacle on top, finish off with a few drops of Genovese pesto and garnish with the mixed flowers.

For the carpaccio: thinly slice the octopus and squid roll. Take a leaf of Belgian endive and fill the base with some chickpea hummus. Lay the carpaccio on top and garnish with some Mini Red tomatoes and Taggiasche olives. Serve with a drizzle of extra virgin olive oil.

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