POTATO AND RED PESTO VELOUTÈ WITH OCTOPUS AND PRAWNS



Menù Ingredients

40 g. Pesto rosso - Red pesto - CG0K

q.b. Capperi sotto sale - Salted Capers - U39

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

100 g. Potato Velloutè

30 g. Octuopus, grilled

q.s. Fresh Basil

q.s. Micro Greens

60 g. Prawns

q.s. Salt & Pepper

q.s. Parsley

q.s. Lemon Zest

Chef: Maurizio Ferrari

Method

Prepare the basil oil, blanch the leaves in boiled 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. Chop the shrimp with a knife to make a tartare, season with salt, pepper, parsley, oil, lime zest and leave everything in the refrigerator. Soak the salted capers, and then fry them in oil until they become crunchy. In a pan heat the potatoe velloutè with the Red Pesto, stir until combined. Grill the octopus tentacles and season them with a drizzle of oil, salt and pepper. On a palte, place a pastry mold in the center and fill with the prawn tartare. Pour in the velloutè, palce the grilled octopus around the plate and on top of the tartare. Finish with a drizzle of basil flavored oil and a basil leaf.

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