

RICE TERRINE WITH POTATOES AND OCTOPUS



Menù Ingredients

150g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

160g Riso Carnaroli – Carnaroli Rice - RK1

200g Polpo intero già cotto - Whole cooked octopus - 1N9
to taste Fumetto di Pesce - Fish Stock - BP0

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

Ingredients

80g Courgettes

to taste Salt and pepper

50g Fresh red tomatoes

to taste Fresh parsley

80g Pecorino Romano cheese, grated

Chef: Maurizio Ferrari

Method

Serves 4

Prepare the fish stock. In a bowl combine the Carnaroli rice, the pepper, chopped parsley and Pecorino cheese. Slice the courgettes and the potatoes, dice the whole cooked octopus. Prepare the terrines, alternating all the ingredients in layers and finishing with the seasoned rice. Add the fish stock and bake in the oven for 20/25 minutes at 160°C.