

## ROASTED OCTOPUS TENTACLES AND FRIARIELLI



### Menù Ingredients

1.200 g Tentacoli di polpo cotto - Cooked octopus tentacles - 1OF

300 g Grancrema di Ragusano DOP (Grancrema Cheese Spread with Ragusano PDO) - EV1X

540 g Èfriarielli - B41

q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

to taste Chili pepper

to taste Garlic

**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

For 6 serves

In a pan, sauté the chopped garlic and the sliced chili pepper. Add Èfriarielli and cook them for a few minutes. In another pan, brown the Cooked octopus tentacles with a drizzle of Extra virgin olive oil. Arrange the Grancrema cheese spread with Ragusano PDO, Èfriarielli and the Octopus tentacles at the center of the plate. Finish with a drizzle of Extra virgin olive oil and serve.

### Gluten Free Method