SAFFRON MILLEINFRANTI WITH ÈCACIOEPEPE SAUCE, FAVA BEANS AND ROASTED LIME OCTOPUS



Menù Ingredients

320g Ècacioepepe - S4QX
350g Polpo intero già cotto - Whole cooked octopus - 1N9
q.b. Zafferano in pistilli - 1307
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

200g Semolina flour
2 Eggs, fresh
to taste Chopped fresh parsley
to taste Salt and pepper
to taste Fresh fava beans, frozen
1 Lime
to taste Garlic
to taste Shallots
to taste Ground saffron

Chef: Maurizio Ferrari

Method

Serves 4
Prepare the fresh Milleinfranti pasta by mixing the eggs with the semolina, ground saffron and chopped parsley. Roll the dough into sheets and leave to dry. To prepare the sauce, heat the extra-virgin olive oil with the shallots and garlic, add the fava beans, the Ècacioepepe sauce, and finally the octopus (previously cut into cubes and lightly roasted in a pan after being lightly marinated in oil and lime). Take the fresh pasta sheets and brake them with your hands into pieces. Cook them in plenty of boiling salted water, drain and add them to the sauce. Garnish with an octopus tentacle and some saffron pistils.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)