

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



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 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