

SPICY OCTOPUS WITH GUACAMOLE SAUCE AND MINI YELLOW TOMATOES



Menù Ingredients

120 g Mini Yellow pomodori semiseccchi pelati Pizzutello (Mini Yellow semi-dried peeled Pizzutello tomatoes) - XB1X
240 g Guacamole Sauce - XQ0X
40 g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
60 g Olive Leccino denocciolate (Pitted Leccino Olives) - Z92
900 g Polpo intero già cotto (Whole cooked octopus) - 1N9
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
to taste Preparazione di Spezie Cajun (Cajun Spice Mix) - 1723
Peperoncini in fili sottili (Chili threads fine) - 1278

Ingredients

Mixed sprouts
Parsley

Chef: Leonardo Pellacani

Method

Heat some oil in a pan and brown the octopus. Season the octopus with the Cajun spice mix and continuing cooking. Cut the Mini Yellow tomatoes and Leccino olives into strips, then add the capers and some parsley. Stir in a drizzle of extra virgin olive oil. Arrange the guacamole sauce in the centre of a dish, then add the octopus and the Mini Yellow tomatoes with olives and capers. Garnish with shredded peppers and some mixed sprouts. Drizzle with oil and serve.