# STEAMED OCTOPUS, ON PUMPKIN CREAM WITH CRUNCHY CUCUMBER AND BASIL PESTO



## Menù Ingredients

250 g. Crema di zucca – Pumpkin Spread - EC0K

25 g. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Pesto alla genovese fresco - WH0X

## Ingredients

q.s. Parsley or Basil for garnish

q.s. Vegetable broth

250 g. Cucumber

q.s. Salt & Pepper

N° 1 Lemon

q kg. Octopus

**Chef:** Tommaso Ruggieri

## Method

Serve 5

Clean the octopus and boil it in a pot with water and the lemon cut into halves until the octopus is tender enough (cooking time very depends on the type of octopus). When cooked, cut the tentacles from the thickest part in order to obtain three medallions. Heat the Evoo in a pan, add sautè the cucumber(cut into cubes), season salt and pepper, then keep aside warm. In a pan warm up the Pumpkin Cream , gradually adding the vegetable broth medium-soft consistency is reached . Serve on a plate placing the Pumpkin Cream on the bottom, position the octopus medallions on top of it, that the prepared cucumber and garnish with few drops of Pesto Genovese fresh parsley and a drizzle of Evoo.

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