

CHOUETTE OCTOPUS

This is octopus "c'est choutte", a seduction of shape and colours.



INGREDIENTS FOR 4 PORTIONS

- 4 octopus tentacles
- 200g Gazpacho
- 40g boiled baby potatoes
- 8 Chicory Hearts in Sunflower Oil
- 4 Mid-Dried Small Tomatoes "Gourmet" in Sunflower Oil
- 8 Yellow Mid-Dried Cherry Tomatoes in Sunflower Oil
- q.s Pitted "Taggiasche" Olives In Extra Virgin Olive Oil
- q.s Extra-Virgin Olive Oil
- q.s salt and pepper
- q.s sprouts

METHOD

- Brown with a little oil octopus tentacles pre boiled.
- Compose the plate with gazpacho at the base, tentacles, potatoes, chicory, tomatoes, olives and sprouts.

PRODUCTS IN THIS RECIPE



Gazpacho



**Chicory Hearts in
Sunflower Oil**



**Mid-Dried Small
Tomatoes
"Gourmet"
in Sunflower Oil**



**Yellow Mid-Dried
Cherry Tomatoes in
Sunflower Oil**



**Pitted
"Taggiasche"
Olives In Extra Virgin
Olive Oil**



Extra-Virgin Olive Oil