

## TOMATO POLENTA WITH CRISPY OCTOPUS AND RICOTTA FLAKES



**Time:** 90 min.

**Difficulty:** Medium

### Ingredients (4 people)

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- Pomì Strained Tomatoes 750g 500 gr
- Aromatic herbs to taste
- Octopus 1 kg
- Polenta 400 gr
- Ricotta cheese to taste
- Water 1 l

**For this recipe we used:**



## Preparation

Prepare the octopus by cooking it in salted water with a tablespoon of red wine and aromatic herbs.

Once cooked, cut it into small pieces and keep it to marinade in olive oil and paprika.

Prepare a creamy polenta by cooking it first with water and then adding **Pomi Organic Tomato pulp**

When ready, grill the octopus and serve with flakes of dry ricotta and aromatic herbs.