



TOMATO POLENTA WITH CRISPY OCTOPUS AND RICOTTA FLAKES



Time: 90 min.

Difficulty: Medium

Ingredients (4 people)

• Ingredients

- Organic Tomato Pulp 500g 500 gr
- Aromatic herbs to taste
- Octopus 1 kg
- Paprika
- 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.