



Warm Octopus salad with leaves and wild berries in Tomato Emulsion



Time: 40 min.

Difficulty: Medium

Ingredients (4 people)

• Ingredients

- Pomì L+ 500g 40 g
- Mint 40 g
- Octopus 600 g
- Wild berries 50 g
- Wild fennel (or other herbs) qb

For this recipe we used:



Preparation

Cook the octopus in boiling water until it gains soft consistency, then rinse it under cold water in order to easily remove exceeding skin and suckers. Now slice it not too thin and season it with generous EVO oil and pepper.

Blend equal quantity of **Pomi L+** and Extra Virgin Olive (EVO) Oil with an electrical mixer, insisting until it has thickened. Then pour it in a salad sprayer.

Arrange the dish with all the ingredients harmoniously combined and generously spray the emulsion on them.