Warm Octopus salad with leaves and wild berries in Tomato Emulsion



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Mint: 40 g
- Octopus: 600 g
- Wild berries: 50 g
- Wild fennel (or other herbs): qb

Preparation

Cook the octupus 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 **Pomì 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.

For this recipe we used:

Strained Tomatoes 40 g

