Pomì
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TOMATO POLENTA WITH CRISPY OCTOPUS AND RICOTTA FLAKES



Preparation time: 90 min
Difficulty: Medium

Ingredients

- Aromatic herbs: to taste
- Octopus: 1 kg
- Paprika:
- Polenta: 400 gr
- Ricotta cheese: to taste
- Water: 1 l

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 **Pomì Organic Tomato pulp**.
When ready, grill the octopus and serve with flakes of dry ricotta and aromatic herbs.

For this recipe we used:

Organic Tomato Pulp 500 gr

