



CHIMICHURRI

DIFFICULTY
3/5

PREP TIME
30'

COOK TIME
20'

SERVES
2-3

INGREDIENTS

2 whole squids
1 cup of yesterday's bread
1 portobello mushroom

1 bunch of Italian parsley
Melted butter as needed
Salt and pepper to taste

PREPARATION

- First, we need to prepare our squid by separating the head, you can do so by grasping the tail on one hand and the head on the other and firmly pulling apart.
- Then remove the tail tube, the innards and after that be sure to take out the teeth in the suction cups and the beak in the middle of the tentacles.
- Once this is all done, we need to remove the skin membrane. You can use a paper towel to help you with that.
- After prepping our squid we will need to make the filling by putting in a blender: 1 cup bread, 1 portobello mushroom, 1 whole bunch of Italian parsley and salt and pepper to taste, the tentacles you removed, and fin. If the filing feels too dry you can make it a lot smoother using milk.
- When you got all the filing in the right consistency, then we just need to fill our squids and seal it with some toothpicks.
- Once the grill is ready, slightly score the squid and put it in medium heat for 15 minutes each side. Flip, and cook on higher heat for 5 more minutes approximately
- Once plated we can pour some melted butter on top and correct the flavors with salt and pepper, lemon juice, and decorate with endives for ideal pairing



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