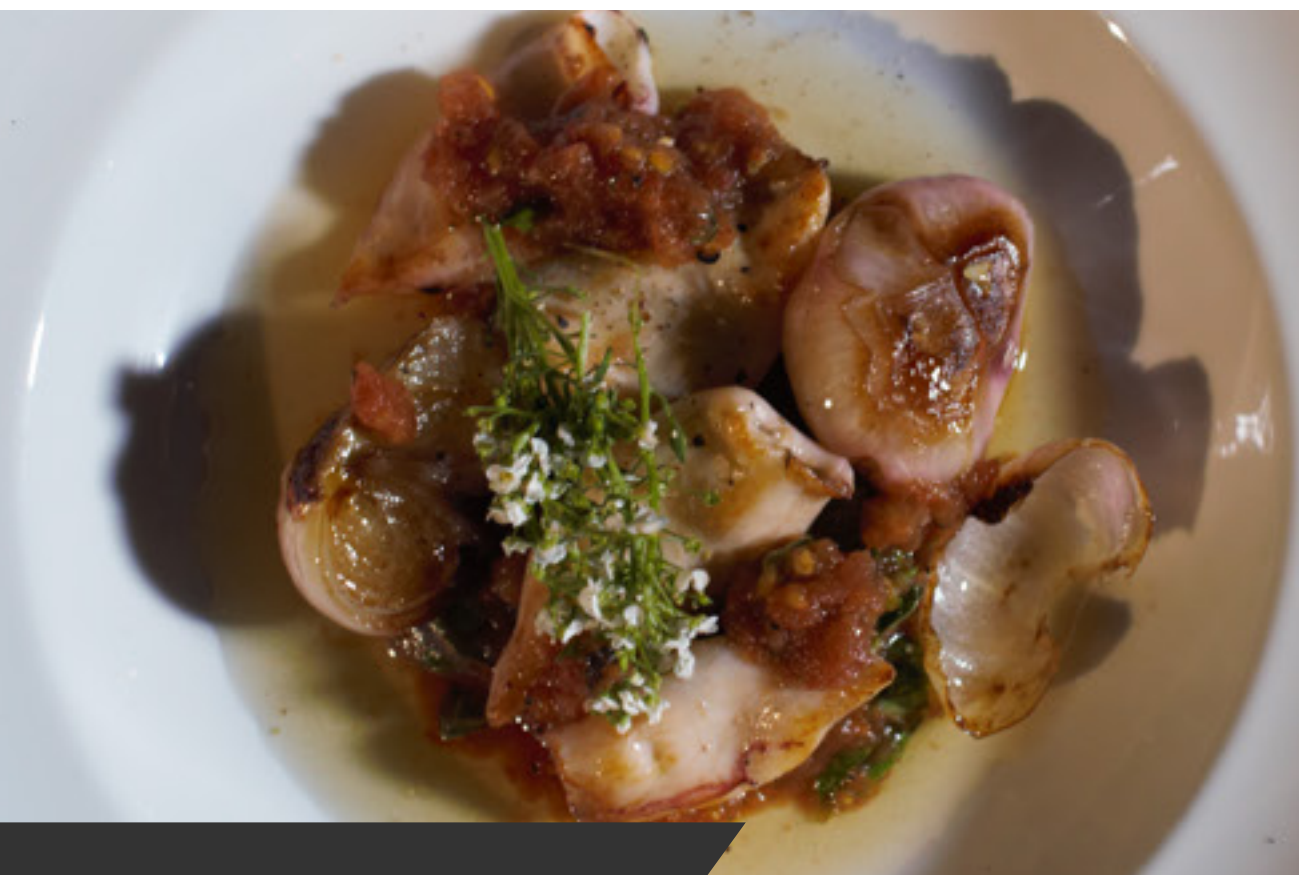




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**GRILLED CUTTLEFISH, HOMEMADE ROASTED ORGANIC TOMATO SAUCE,  
BROWN SHALLOTS CONFIT AND BASIL FLOWER**



DIFFICULTY

**3/5**



PREP TIME

**15'**



COOK TIME

**50'**



SERVES

**4**

## INGREDIENTS

1 kg cuttlefish  
100 grs butter  
sea salt  
oil

### For the tomato sauce

500 grs tomatoes (regular  
and cherry)  
1 garlic head  
basil  
olive oil  
sea salt

### For the shallot confit

200 grs shallots  
10 ml balsamic vinegar  
1 star anis  
5 grs muscovado sugar

### For the plating

basil flower

## PREPARATION

- 1- Cut in half 1 tomato and some cherry tomatoes. Add olive oil, sea salt and take them to the secondary grate, with the skin down, for about 30 minutes.
- 2- Once the tomato skin is burnt, take them off the grill.
- 3- Peel and dice tomatoes, and take them to a passatutti or a crushing machine. Add garlic, chiffonade basil, sea salt and olive oil.
- 4 -For the shallot confit: peel and cut in half the shallots.
- 5- Preheat the griddle on low heat and add olive oil. Take shallots to the griddle for about 25 minutes each side until brown.
- 6 - Once you get a nice brown, add muscovado sugar, white wine and balsamic vinegar. Cook for about 10 more minutes.
- 7 - For the cuttlefish: preheat the griddle again and spread some butter on it.
- 8 - Take the cuttlefish to the griddle, add sea salt and cook for about 10 minutes. Turn the cuttlefish over.  
**Pay attention:** don't overcook the cuttlefish. Overcook will tighten the flesh.
- 9 - For the plating: spread tomato sauce over the plate, add 3 or 4 cuttlefish, 2 brown shallots confit, basil flower, and finish with black pepper. Add some more tomato sauce on top.