

Here is a recipe for the Polpo croccante al caciocavallo in crosta di pane dish:

Ingredients:

- 1 Polpo
- 400 g Caciocavallo
- 1 Filoncino di pane al carbone
- 1 Bicchiere di panna liquida fresca

Instructions:

1. Preheat the oven to 160°C.
2. Wash the polpo carefully and place it in a Black40 tray with 0.5 liters of water and your desired seasoning.
3. Steam the polpo for 1 hour, then let it rest.
4. In the meantime, cut slices of caciocavallo and bake them in the oven for 1 minute at 160°C until they become golden.
5. Cut thin slices of bread and bake them for 5 minutes in the oven at 160°C.
6. Cut the remaining caciocavallo into cubes and cook them in the oven, with cream, until completely melted.
7. Finally, blend everything for a perfect result.
8. Once the polpo is cooked, remove the tentacles and grill them on a FAKIRO grill for 5 minutes, until they are charred.