

Here is a recipe for the "Crunchy octopus" dish:

Ingredients:

- * 1 Octopus
- * 400 g Caciocavallo cheese
- * 1 Baguette bread
- * 1 Glass of cream

Steps:

1. Wash accurately the octopus removing eyes and mouth. Place in a Black.40 with 0,5 l of water and steam for 15 mins.
2. Cut some thin slices of bread and toast in oven at 160 °C for 5 mins. Dice the rest of cheese, and place in a bowl with cream.
3. Now take the octopus tentacles and quickly grill them on a FAKIRO.grill for 5 mins until they are nice and crunchy.