

# CHEF'S RECIPES - GIANNI TOTA

## SIGI 8 LINED PENNE

### ON PUREED SOUP OF POTATOES WITH SAFFRON AND OCTOPUS WITH GINGER



#### DIRECTIONS

Let the octopus boil for 45 minutes in hot water with a cork.

Meanwhile, in a preheated pan add a spoon of extra virgin olive oil and the potatoes, previously peeled and cut into chunks.

Cover the potatoes completely with water and let them boil for 15 minutes.

Blend everything adding a small bag of saffron (saffron is an ingredient which gives a lot of benefits to our organism and to preserve its organoleptic properties it does not have to be cooked for long time).

Put aside the potatoes cream and take the boiled octopus.

After having cleaned the octopus, cut it as you prefer and let it macerate with a small branch of lemon thyme, ginger and a bit of extra virgin olive oil for 5 minutes. Sear it in a preheated non-stick pot.

Cook the SIGI 8 Lined Penne respecting the 8 minutes of cooking and once they are ready, toss them with the octopus adding a pinch of salt.

Display the potatoes cream on a plate and put the pasta with the octopus above adding some parsley.

#### INGREDIENTS

for 4 people

280g SIGI 8 Lined Penne

200g potatoes

0.125g saffron

1 small branch of lemon thyme

200g boiled octopus

1 ginger

1 small branch of parsley

10g Trapani salt

1 spoon of extra virgin olive oil

LEVEL 2/5

TIME 65 minutes

