



GREEN TAGLIATELLE WITH OCTUPUS AND BASIL



Magazine
Feb. | Mar. 10

Photos: Nuno Campos
Chef: Fernando Fonseca

SERVES: 4

INGREDIENTS

300g Riscossa tagliatelli verdi • 400g cooked octopus • 2 shallots • 3 tbsp olive oil • 1 tomato • ½ fresh red chilli • 1 sprig of fresh oregano • 1 sprig of fresh basil • 50ml of Encontro 1 white wine • 300ml Président cooking cream • 150ml fish stock

METHOD

Cook the green tagliatelle in plenty of salted water, with a little oil • Drain, cool, and keep for later • Chop the shallots and sauté in olive oil, adding the chopped chilli pepper, the octopus cut into fine slices and cook for a little • Refresh with the white wine, adding the fish stock, the octopus gelatine, and leave to cook slowly for 20 minutes, until the octopus is nice and soft • When the stock is almost reduced add the cream and the oregano, stir in the pasta and check the seasoning • Sprinkle with finely chopped skinned/deseeded tomato • Cut the basil into thin strips and stir in

Cooking tip:

Keep all the jellied stock surrounding the octopus and add to the sauce to highlight the flavour • You can add grated Parmesan or Grana Padano when you serve this pasta

ALMANCIL: Av. 5 de Outubro 271 • Almancil • Tel.: 289 351 440
GALÉ: Sítio Vale do Rabelho • Guia • Albufeira • Tel.: 289 583 950
WWW.APOLONIA.COM

Apolónia
SUPERMERCADOS

