SQUID AU GRATIN WITH APRICOTS AND LEMON

Categoria: Side dishes **Tempo di preparazione:** 25 minutes **Difficoltà:** medio

Ingredienti per 4

- 600 g cleaned squid
- 200 g breadcrumbs
- A few drops of Italian colatura di alici or anchovy extract
- 3 apricots
- a few lettuce leaves
- 1 lemon (juice)
- extra virgin olive oil, as needed
- a few basil leaves

This dish has sour-sweet notes: the sourness of the lemon and the sweetness of the apricots combine with the squid in a symphony of flavours. A touch of music for the palate!

Difficulty: **moderate**
Cost**: moderate**
Preparation time**: 25 minutes**
Serves: **4**

Method

Cut the squid into strips. Dip them in the breadcrumbs, add a few drops of colatura di alici (anchovy extract) and a drizzle of extra virgin olive oil. Bake them in a pre-heated oven at 200° C for 3 minutes.

Prepare a dressing for the apricots by mixing finely-chopped fresh basil, lemon juice and extra virgin olive oil.

Compose the dish by putting a lettuce leaf on each plate and then a circle of sliced apricots, drizzled with the basil and lemon juice dressing, and place the squid on top of the lettuce leaf. Enjoy!