MARINATED OCTOPUS WITH RAW BEETROOT CARPACCIO

Categoria: Main Courses **Tempo di preparazione:** 2 hours **Difficoltà:** medio

Ingredienti per 4

- juice of 1 lemon
- 1 clove of garlic
- 1 bunch of parsley
- 1 hot chili pepper
- 600 g octopus (fresh or defrosted)
- 2 beetroot
- extra virgin olive oil, as needed
- salt, to taste
- pepper, to taste
- 1 green banana
- a few sprigs of parsley, to garnish

This dish full of flavour will delight you, perfect eaten with a fresh salad for a complete meal … ideal in any season.

Difficulty: **moderate**
Cost**: moderate**
Preparation time**: 2 hours**
Serves: **4**

Method

Prepare the marinade: put the lemon juice, the garlic clove, the bunch of parsley and the chili pepper, all finely chopped, in a bowl and combine with a pinch of salt and pepper.

Boil the fresh or defrosted octopus (if defrosted, leave it to cook in plenty of boiling water for 25 minutes). After turning off the heat, leave the octopus to cool in its water for about

an hour and a half before cutting. Then cut the octopus and sauté it in extra virgin olive oil in a frying pan for about 5 minutes.

Cut the two beetroot into thin slices, dress them with extra virgin olive oil and a pinch of salt and arrange on the serving dish.

Place the cooked octopus on the top and garnish with green banana crisps, prepared in advance by baking strips of the green banana in the oven until crispy, and a few sprigs of parsley. Enjoy!