

Grilled calamari and Sicilian salsa with capers and pistachios |

Recipe for 4 servings / 12 tapas



Description

Une recette qui ravira vos papilles.

Note

This salsa is also excellent with grilled vegetables or lamb.

Ingredients

Squids

- 400 Gr Squid tubes
- Olive oil
- Salt and pepper

Sicilian salsa

- 2 Tbsp Capers
- 1 Unit(s) Lemon
- 125 Ml Olive oil
- 2 Clove(s) Garlic
- 1 Unit(s) Red hot chili
- 2 Unit(s) Anchovy
- 30 Gr Pistachios
- 2 Stem Mint
- 200 Gr Cherry tomatoes
- 2 Handful(s) Arugula salad

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Resting time **15 mins**

Salsa sicilienne

Zest (using a fine grater) and squeeze the lemons into a bowl.

Add the olive oil.

Peel the garlic clove and chop finely with the capers, anchovies and chilli (or just some of it, if you want something less spicy). Add to the bowl.

Shell the pistachios if necessary and chop coarsely. Chop the mint leaves and add to the bowl.

Mix and adjust the seasoning, but you shouldn't need to add salt as the capers and anchovies are already quite salty.

Halve the cherry tomatoes and mix with the arugula.

Squids

Open the squid tubes lengthwise.

Score the inside of the squid, then cut into thin strips.

Cooking

In a large frying pan, at high heat, sauté the squid for about 1 minute. Drain.

Place the squid in the salsa so that it coats them completely.

Make a little nest of arugula and cherry tomatoes on each plate and place the slices of grilled squid on top. Finish with a drizzle or two of salsa.

Serve warm or at room temperature.

Bon appétit!