

Piquillos and Iberian ham stuffed calamari, lemon and chilli oil, olive tapenade

Recipe for 4

Description

Note

You can also use rings of calamari, mix it with the other ingredients and cook it in a pan.

Ingredients

Calamari

- 1 Lb Squid heads
- 200 Gr Piquillos
- 2 Clove(s) Garlic
- 200 Gr Ibérique ham
- 8 Sprig(s) Fresh cilantro

Infused oil

- 200 Ml Olive oil
- 1 Unit(s) Lemon
- 2 Unit(s) Bird's eye chili
- 0.50 Tsp Espelette pepper
- 4 Sprig(s) Thyme

Tapenade

- 200 Gr Large green pitted olives
- 200 Gr Pitted black olives
- 50 Ml Olive oil
- 2 Clove(s) Garlic
- 1 Tsp Xérès vinegar
- 50 Gr Capers

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Prep

Strain the calamari.

Mince the piquillos and slice the ham.

Chop the garlic, the chili and the cilantro.

Slice the lemon in 1cm slices.

Oil

In a pot, warm all the ingredients for 15 minutes at medium heat. Let aside overnight. Filter the oil.

Tapenade

Blend all the ingredients in a blender to get a puree.

Season with salt and pepper if needed.

Calamari

Mix the piquillos and the ham with garlic and cilantro.

Fill the calamari head with the mix.

Grill your calamari for at least a minute on your BBQ grill or in a hot skillet. Remove and put on a baking tray. Cook for 4 minutes in the oven before serving.

Plating

Slice the calamari like a sushi.

On a plate put a spoon fo tapenade. Add 3 slices of calamari. Garnish with a dash of infused oil, sprinkle with Espelette pepper and serve.

Bon appétit!