



RESTAURANT

## **"FETTUCCINE DI SEPPIA ALLA CARBONARA"**

(THE SECRET OF CORRADO'S FAMOUS RECIPE)

-Cuttlefish "fettuccine Carbonara" but don't expect any pasta-

CATEGORY: PASTA  
TYPE: CREATIVE  
SEASON: ALL YEAR ROUND  
DIFFICULTY: LOW  
PORTIONS: FOUR

### ***INGREDIENTS:***

CUTTLEFISH	500 GRAMMS
OLIVE OIL (EXTRAVERGINE)	50 GRAMMS
BACON	100 GRAMMS
ONIONS	50 GRAMMS
EGG YOLKS IN GRAMMS	40 GRAMMS
PARMESAN CHEESE	50 GRAMMS
MEAT STOCK	50 GRAMMS
WHOLE MILK	20 GRAMMS
REDUCED FISH STOCK GELATINE	3 GRAMMS

Clean the cuttlefish keeping aside the black ink.

Peel it, take head and tentacles off, add salt and pepper and a drop of oil.

Cook shortly on a previously heated grill, colour it lightly keeping it raw. Roll it while still hot wrapped in the cling film and let it cool.

Take away the cling film and cut the cuttlefish in 2 millimetre thick slices with a sharp slicing machine.

In a "Bain Marie" bowl melt the cheese with the milk, add salt strain it and keep it warm.

In a basin whisk the yolks with a drop of oil and add salt and pepper.

Boil the meat stock add a spoonful of the black ink and the reduced fish stock and store it in the fridge till it becomes a jelly.

Heat slowly in a pan the finely chopped onions and add the small cubes of bacon. When browned add the cuttlefish stripes divide in four plates sprinkle with the yolks and the parmesan cheese sauce, ad just with pepper and finally decorate with the black jelly cut in small dice.