

TOMATO POLENTA WITH CRISPY OCTOPUS AND RICOTTA FLAKES

Preparation time: 90 min

Difficulty: Medium

Ingredients

- Aromatic herbs: to taste
- Octopus: 2.2 lbs
- Paprika:
- Polenta: 0.9 lbs
- Ricotta cheese: to taste
- Water: 4 cups



Preparation

Prepare the octopus by cooking it in salted water with a tablespoon of red wine and aromatic herbs.

Once cooked, cut it into small pieces and keep it to marinade in olive oil and paprika.

Prepare a creamy polenta by cooking it first with water and then adding **Pomì Organic chopped tomatoes**.

When ready, grill the octopus and serve with flakes of dry ricotta and aromatic herbs.

For this recipe we used:

Organic Chopped
Tomatoes 1.1 lbs

