



PICCOLE SEPIE RIPIENE

(Stuffed Cuttlefish)

Ingredients:

- 16 small cuttlefish
- 150 gr. capers
- 100 ml. white wine
- 100 gr. Black olives
- 10 tablespoons breadcrumbs
- 3 garlic clove
- 1 tablespoon anchovy paste
- 5 tablespoons extra virgin olive oil
- ½ teaspoon of black pepper

Directions:

Preheat oven to 400 degrees Fahrenheit.

Cut the tentacles of the cuttlefish into small pieces and brown them in a frying pan with 2 tablespoons of extra virgin olive oil and the garlic. Add the white wine and cook for about 10 minutes.

Combine the breadcrumbs, anchovy paste, the capers, the olives, the black pepper, 3 tablespoons of oil and the cooked tentacles and stuff the small cuttlefish with the mixture.

Close with a toothpick.

Bake for about 15 minutes.

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