

Delivering a World of Flavour



Squid Ink Cavatelli with Fremantle Octopus, Broccolini and Cherry Tomatoes.

Cavatelli Dough

300g Semolina

150g Warm water

1 Tbls Squid ink

1. Combine ingredients in either a mixer or by hand till dough is smooth.
2. Wrap in cling film and rest for 20-30 mins in fridge.
3. Once rested cut into small piece and roll into a thin rope, cut into 1cm pieces (like mini Gnocchi)
4. Using a knife or spatula roll each piece back on its self-till shaped is formed.

Broccolini Puree

1. Using the stem of the broccolini cook in boiling salted water till soft.
2. Using a stick blender blend with olive oil, salt and pepper till smooth

Sauce.

300g cherry tomatoes halved

1 clove garlic

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Broccolini florets blanched

Fremantle Octopus drained.

Recipe

1. In a fry pan, heat olive oil and add garlic clove to infuse into the oil
2. Add cherry tomatoes a splash of water and cook for three minutes till tomatoes soften.
3. Remove garlic and add drained octopus, broccolini and a good splash of olive oil
4. Meanwhile cook Cavatelli in boiling salted water till they float, drain and add to the sauce.
5. Mix well and serve