

Cuttlefish Skewers Gratin



Serves  

Ingredients

8-12 cuttlefish medium
2-3 tablespoons breadcrumbs
1/2 clove garlic
juice of 1/2 lemon
parsley
extra virgin olive oil
salt

Method

Thoroughly clean the cuttlefish: remove the bone, the entrails, the skin and from the head remove eyes and beak. Prepare a mixture with the breadcrumbs by adding the lemon juice, garlic chopped, olive oil, salt and parsley. Skewer cuttlefish. Put the skewers in a baking pan greased with oil and with a teaspoon fill the cuttlefish with the mixture of breadcrumbs. Bake at 180 degrees for 20 minutes and finally go 1 or 2 minutes to grill. Serve with fresh parsley.

more or **english recipes**
LESS | of PAPPA-REALE  .NET
