

Tattler fillin with puntarelle & fried tufts



Serves 🍴 🍴 🍴 🍴

Ingredients

10 fresh tattler (preferably squid)
350 gr of puntarelle (a variety of chicory)
250 gr of stale bread
4 anchovy fillets in oil
1 clove garlic
salt and extra virgin olive oil
1/2 cup white wine
oil for frying, flour and salt for the tufts of tattler

Method

Thoroughly clean the squid: remove the skeleton, viscera, the outer skin, remove from the head, the eyes and the beak. Soak the stale bread in warm water. Detach the central tufts of puntarelle, cut into strips and soak in cold water for half an hour, then drain and lightly fry in a pan with garlic, olive oil, salt, anchovies, and with the wings of tattler cutted into cubes. Cook for about ten minutes, however the puntarelle must remain crisp. Squeeze the bread and lightly fry it in a pan with a trickle of oil, then add it to puntarelle. Fill the squid with a teaspoon and close the end with a toothpick. Put the squid in a pan and brown with a little oil, then add the wine and cook without lid until absorbed. Heat in a saucepan the oil for frying, dry the tufts of tattler and then pass it in the flour. When the oil is hot fry the tufts to 2 at a time. Drain, add salt and serve with the tattlers.