

MURANO

RESTAURANT

Grilled squid with cherry tomatoes and Worcestershire sauce

(4 persons)

Grilovane lignje sa cherry paradajzom i Worcestershire sosom

(4 osobe)

Ingredients for squid and sauce

Squid	800g
Cherry tomatoes	400g
Garlic	20g
Thyme	20g
Honey	20g
Worcestershire sauce	20ml
Butter	20g
Ricotta cheese	80g
Young onions	50g
Salt	

Ingredients for side dish

Potatoes	400g
Parsley, including stems	30g
Egg	1 pc
Flour	50g
Salt	
Pepper	

Squid and sauce instructions

In a hot pan, fry the squid briefly and sharply, then take out and set aside. Add the finely chopped garlic to the same pan, and then add the cherry tomatoes (gently crushed and chopped), salt, finely chopped thyme and honey. Cook ingredients together for about 10 minutes, then add Worcestershire sauce, chopped onions and butter at the end.

Side dish instructions

Mash the peeled potatoes and season with salt, pepper and finely chopped fresh parsley. Shape the mashed potato into small balls, then flatten them and fry in a pan in semi-deep oil at medium temperature (160°C). Once the potatoes are cooked on both sides and yellow in cover, remove from the oil.

Serving

Serve side dish first then add the squid in the sauce on top.

Potrebni sastojci za lignje i sos

Lignje (očišćene)	800g
Cherry paradajz	400g
Bijeli luk	20g
Majčina dušica	20g
Med	20g
Worcestershire sos	20ml
Maslac	20g
Ricotta sir	80g
Mladi luk	50g
So	

Potrebni sastojci za prilog

Krompir	400g
Peršun - stabljika	30g
Jaje	1 kom
Brašno	50g
So	
Biber	

Priprema lignji i sos

Na zagrijanom tiganju kratko i naglo propržiti posušene lignje. Izvaditi ih i odložiti sa strane. U isti tiganj dodati sitno sjeckani bijeli luk, a zatim dodati i cherry paradajz koji smo prethodno isjekli na pola te blago izgnječili i začiniti solju, sitno sjeckanom majčinom dušicom i medom. Sve sastojke dinstati oko 10 minuta, a na samom kraju dodati Worcestershire sos, sjeckani mladi luk i maslac.

Priprema priloga

Krupno narendati oguljen krompir, začiniti ga solju, biberom te dodati sitno sjeckane stabljike svježeg peršuna. Povezanu masu oblikovati u manje kuglice a onda ih istanjiti i pržiti na tiganju u poludubokom ulju na srednjoj temperaturi (160°C). Krompir je gotov kad sa obje strane dobije tamno žutu boju.

Serviranje

Na tanjiru servirati prilog a zatim preko dodati lignje u sosu.

