



Consejo del chef

Serve over white rice with some aioli dots.

Raciones para 3

400 gr Cuttlefish

1 Clove Garlic

Fresh parsley

Salt

Olive oil

1 Clove Garlic

1 Onion

1 Leek

Green pepper

150 gr Tomato puree

100 ml White wine

200 ml Fish stock

Boiled white rice

Aioli

1 Clean and dice the cuttlefish. Grind it together with garlic, parsley, and salt. Shape the mixture into the balls with your wet hands.

2 Fry the balls in a frying pan with oil until brown. Remove the balls and add the veggies (garlic, onion, leek, and green pepper).

3 Fry until tender and then, add tomato paste. Add white wine and cook until alcohol evaporates. Pour the fish stock and dissolve the cuttlefish ink. Reduce the sauce and strain.

4 Add the balls to the sauce and cook for about 15 minutes.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/albondigas-de-sepia/>

