

# Cuttlefish balls in its ink



## 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

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

