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

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