

# Christmas tree with seafood salad

COOKING  
LOVERS TESA



## Consejo del chef

Place the seafood salad in the centre of the "tree" and decorate with cherry tomatoes to resemble baubles.

## Raciones para 6

**10** King Prawns

**300 gr** Fresh mussels

**250 gr** Cooked octopus

**1** Spring onion

**1** Green pepper

**1** Small red pepper

**2 Tablespoons** Capers

**3 Tablespoon** Olive oil

**2 Tablespoon** Sherry vinegar

**A pinch** Salt

**1 Tablespoon** Honey

**1 Tablespoon** Mustard

Little gem lettuce

Cherry tomatoes

**1** Place the king prawns and fresh mussels separately on a perforated tray. Steam in the oven at 100% steam for 5 minutes. Remove the mussels from their shells and peel the prawns.

**2** Chop the prawns and octopus into small pieces. Dice the spring onion, green pepper, and red pepper. Chop the capers finely and add everything to a bowl.

**3** Prepare a vinaigrette by combining the olive oil, sherry vinegar, salt, honey, and mustard. Add the vinaigrette to the seafood mix and combine well.

**4** Cut the little gem lettuce into quarters and arrange them on a large platter or salad dish in the shape of a Christmas tree.

# Chef's Notes

---

---

---

---

<https://cookinglovers.teka.com/en/receta/its-tiiiiime-christmas/>

