Christmas tree with seafood salad



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-tiiiiiime-christmas/