



## 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

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

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