



OCTOPUS CARPACCIO WITH ASPARAGUS ON OMELET



Preparation easy
Preparation time 45 minutes

SERVES 4 PERSONS

24	slices	Octopus Carpaccio Premium
200	g	flour
400	ml	milk (or mineral water)
4	pieces	eggs
1	tbsp	salt
1	dash	oil for the pan (or butter)
1	kg	asparagus
2	tbsp	salt
½	tbsp	sugar
1	dash	oil

According to taste: dried tomatoes, arugula, parsley, olive oil

AND THAT'S HOW IT'S DONE

Break the eggs and whisk them. Mix the milk with flour, add the eggs and salt. Cover the dough and let it rest for about 30 minutes.

Bring water to boil approx. 2 tsp. salt, 1/2 tsp. sugar and 1 tsp. oil. Bring the peeled asparagus to boil briefly and let steep for about 10 minutes, depending on the thickness.

Heat the oil in a frying pan. Pour about 1/4 ladle of the batter into the pan. Once the bottom is baked and it comes off by itself, flip the omelet, finish baking, cover and keep warm. Do the same with the remaining batter.

Place the omelets on a plate and top with arugula and asparagus. Spread the Octopus carpaccio Premium on it and refine it with parsley, dried tomatoes and olive oil - according to taste.