

# Honey octopus bites Over hummus



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## Over hummus

### Ingredients:

### For 12 bites

200 g of cooked chick peas

50 g of cold water

40 g of Tahini

½ lime juice

A pinch of salt

12 slices of cooked octopus

1 tablespoon of soy sauce

1 tablespoons of honey

A pinch of spicy pimentón de la vera picante (paprika)

1 teaspoon of toasted sesame seeds.

2 teaspoons of extra virgin olive oil

Fresh cilantro for decoration



**and...**

- Moulinex-type hand blender
- Disposable pastry bag with star spout
- 12 Chinese spoons
- Filter ball to sieve



**Prep time: 25 minutes**

## **Instructions**

□ Put the octopus in a bowl and add the soy sauce and honey, letting it marinate while preparing the hummus.



□ To make the hummus, mix the cooked chickpeas in the blender bowl with the Tahini, the juice of half a lime and a pinch of salt. Purée until obtaining a paste, then while blending add cold water until the paste becomes creamier. Put this in the pastry bag and refrigerate for 15 minutes.



□ Then plate the dish by making a rose of hummus on each spoon, on top of which we add a slice of marinated octopus. Then sprinkle with toasted sesame seeds, a splash of olive oil and top it off with a cilantro leaf and a little bit of spicy paprika.



## **Suggestion:**

Serve with a basket of pre-cut pita bread slices

