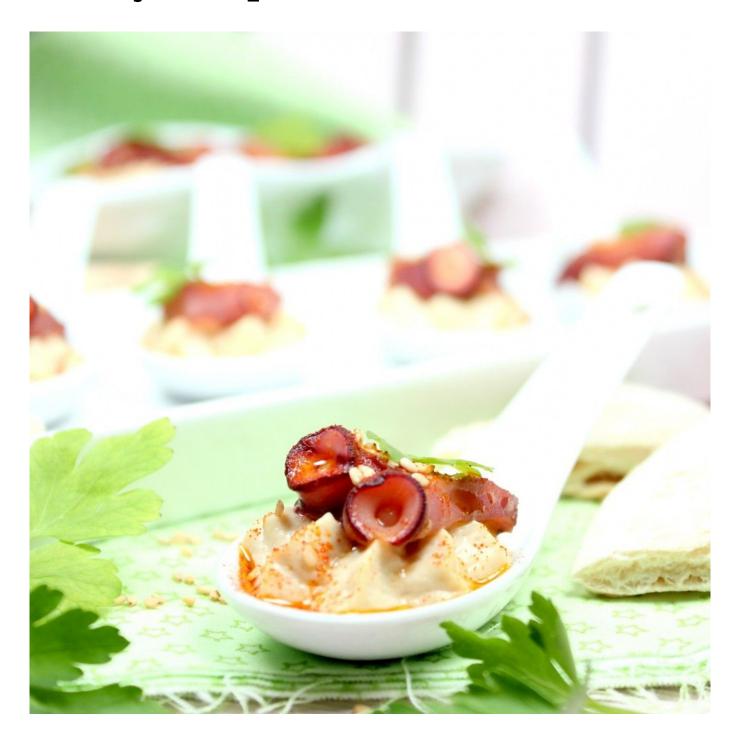
Honey octopus bites Over hummus





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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

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Prep time: 25 minutes

Instructions

 $\hfill\square$ 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.



 $\ \square$ 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

