

Grilled cuttlefish with Garlic mayonnaise

INGREDIENTS:

1 Peeled Cuttlefish of 1 kg
2 cloves of garlic
Parsley leaves
2 teaspoons of lemon juice
1 teaspoon vinegar
1/6 cup olive oil
Salt
1 egg
1 squirt of lemon juice

ELABORATION:

1- Dry the remain water of the cuttlefish and slice it into regular pieces that are not too big.

2- In a mortar add 1 ½ clove of garlic, parsley and a handful of salt, smash until a paste forms, add the 2 teaspoons of lemon juice and vinegar. Remove and reserve.

3- Spread a few drops of olive oil on a griddle and wait for be heat. Add the cuttlefish pieces, stir well to release the water, cook for 2 minutes and remove the cuttlefish from the heat. Clean the griddle thoroughly and dry.

4- Heat the griddle again, pour the cuttlefish and cook for another 2 minutes, add the prepared paste and stir. Cook for a 2 more minutes and remove the cuttlefish from the heat.

ELABORATION of the Garlic mayonesa

1- In a blender glass, add the egg, ½ clove of garlic, a teaspoon of lemon juice and a handful of salt.

2- While blending constantly, add 1/4 cup olive oil to mixture.

3- Gradually add remaining 1/2 cup olive oil in very slow thin stream, blending constantly until mayonnaise is thick, about 4 minutes (garlic mayonnaise will be lighter in color)

PRESENTATION

Serve the cuttlefish accompanied by the garlyc mayonnaise on a plate.