

## Barbecue Squid with Sobrasada



**PREP TIME**  
10 MINS



**COOK TIME**  
10 MINS



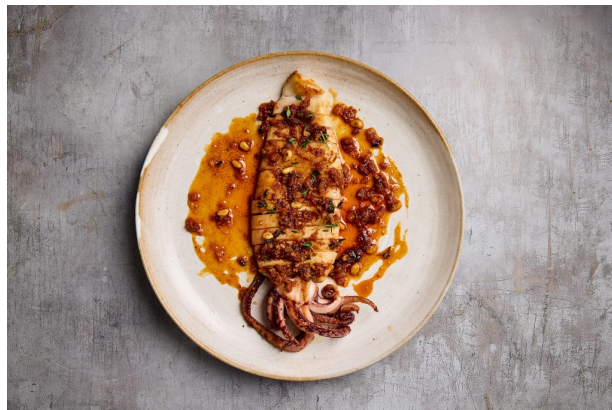
**TOTAL TIME**  
20 MINS



**SERVES 20 MINS**



**EASY**



## Ingredients

1 whole squid, weighing 500g, gutted and clean  
Extra virgin olive oil  
100g sobrasada ibérica de bellota  
50g panko breadcrumbs  
1 tbsp thyme leaves, finely chopped  
1 tbsp pine nuts, lightly toasted  
Salt and pepper to taste

## Method

Start by making the sobrasada crumble, in a medium-size frying pan heat two tablespoons of the oil and fry the breadcrumbs until golden brown and set aside. In the same pan, add the sobrasada ibérica and using a fork, fry the sausage until it starts to break and make a mince. Take the sobrasada off the heat and mix with the crispy breadcrumbs, chopped thyme and toasted pine nuts and set aside.

Pre-heat your barbecue. Brush the squid with olive oil and season with salt and pepper. Place the squid and tentacles in a fish wire cage and cook very close to the embers for 2 minutes on each side.

To plate, slice the squid very thinly keeping its shape and place in a warm oval plate before drizzling the sobrasada crumble. Make sure you spoon the oil from the sausage.