BASCO
GOURMET SPAIN TO YOUR DOOR

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 of 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.