



# Tapas (Calamari a la plancha with candied tomatoes)

Share my bubbles with that sunny plate!



Serves 4 people



Cooking time: 5 minutes

## INGREDIENTS

- 2 cloves of garlic
- About 1-lb (500 g) small calamari
- 12 pieces of candied tomato petals
- 3 Tbsp Olive oil
- Flat parsley
- Fine salt
- Espelette pepper

Wine suggestion: **Cava**

## PREPARATION

Cut the calamari into not too thin slices and dry them well.

Cut the candied tomato petals into small cubes.

Peel and degerm the garlic and chop it finely.

Wash, remove the leaves and finely chop the parsley.

Season the calamari with 5 cl of olive oil, fine salt and Espelette pepper.

On a very hot (smoking) plancha, put a drizzle of olive oil and distribute the calamari.

When they are golden, turn them over.

Add the candied tomatoes and then the garlic and parsley, mix for 1 minute and remove immediately.

Serve immediately.

Please note: this recipe can be made very well in a cast iron or stainless steel frying pan