

*Quinoa and octopus salad with cucumber tartar*

**Serves 4**

**Ingredients**

*120 gr. quinoa grains*

*100 gr. boiled octopus tentacles*

*01 japanese cucumber*

*02 bay leaves*

*01 tablespoon chopped basil*

*01 tablespoon chopped chives*

*Juice of 1 lemon*

*Extra virgin olive oil*

*Salt and freshly milled white pepper to taste*

*Alfalfa sprouts to garnish*

*Preparation:*

*Boil the quinoa in water with salt and the bay leaves.*

*When done drain and put in the fridge to cool.*

*Chop the octopus into small pieces, season with salt and pepper, half the chives and olive oil. Set aside.*

*Cucumber tartar:*

*Wash and peel the cucumber, saving the peel for decoration. Chop into very small cubes and remove all the seeds. Season with salt, pepper, olive oil, half the basil and half the lemon juice. Set aside.*

*Season the quinoa with the rest of the chives, basil and lemon juice, olive oil, salt and pepper. Mix with the octopus and refrigerate once more.*

*Julienne the cucumber peel (into matchstick-sized slices) for decoration.*

*Serving:*

*Using a dry martini glass, first put in the cucumber, then cover with the quinoa and octopus. Decorate with the alfalfa sprouts and top with the cucumber peel.*

