

## Chargrilled Cuttlefish with Gremolata

Serves 8 for finger food

### Ingredients

500 g cuttlefish, cleaned and scored  
zest of 1 lemon  
1 lge handful of continental parsley, roughly chopped  
2 cloves garlic, finely chopped  
olive oil for cooking  
sea salt

### Method

To prepare the cuttlefish, use a sharp knife to make diagonal slits, then score in the opposite direction to make a diamond pattern. Marinate the cuttlefish with the parsley, lemon zest, garlic and a splash of olive oil. Leave for 30 minutes in the fridge. Heat olive oil in a heavy based fry pan. Season cuttlefish with sea salt and cook very quickly for 1 minute either side. Cuttlefish has a tendency to become tough if overcooked. You will see it change from opaque to white. Remove from heat and squeeze half a lemon over it. Serve immediately on a platter with tooth picks.

Cuttlefish also cooks beautifully on a very hot oiled barbecue plate.

