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OCTOPUS IN TWO COOKINGS WITH ROSEMARY POTATOES



DIFFICULTY

3/5



PREP TIME

25'



COOK TIME

50'



SERVES

6

INGREDIENTS

3 kg Spanish octopus

1 kg potatoes

1 bunch of rosemary

1 gr paprika or smoked pepper powder

50 ml extra virgin olive oil

30 grs sea salt (for the boiling water)

6 grs interfine salt

2 grs black pepper

10 grs garlic

PREPARATION

1 - Take a deep cooking pot with water over the grill until boil. Add sea salt, and briefly dip the octopus into the water three times. This is known as "scaring the octopus" and it's done in order to achieve tender and not rubbery meat.

2 - Once the dippings are over, let the octopus cook for about 45 minutes. Stop the cooking of the octopus with water and ice.

3 - Cleaning the octopus: slice the head of the octopus and spread the tentacles to find the beak, which can be found amid the start of the tentacles. Push the beak out and remove it completely.

4 - Remove the tentacles and cut them in half lengthwise.

5 - Season the tentacles with black and red pepper, paprika, olive oil and rosemary. Take them to the grill on high heat with the skin up, until you get a nice brown.

6 - For the potatoes: slice potatoes in half-centimeter slices. Cook them on the griddle for 30 minutes on low heat, with sea salt, rosemary and olive oil.

7 - For the plating: you can use our table top warming brazier to serve, just by adding some ember of wood inside. Also, you can use a regular plate or a wooden plate. Place a bunch of potatoes, two or three grilled tentacles, paprika, rosemary and olive oil.