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LEMON PROVENÇAL SPANISH OCTOPUS

DIFFICULTY	PREP TIME	COOK TIME	SERVES
2/5	20'	70'	3-4

INGREDIENTS

1 whole octopus	2 tablespoon of olive oil
5-6 golden potatoes	1 lemon
2 garlic cloves	1 bunch of parsley
Salt and Pepper to season	

PREPARATION

- We will first prepare our grill for later use, so add some charcoal to have embers ready.
- First, remove the peak in the middle of the octopus, and the eyes, if present, with a knife.
- Then, we need to scare the octopus in nearly boiling water, 3 times. Do so by grabbing the octopus by the head and dipping the tentacles in boiling water 3 times. Then, leave it in the boiling water to cook, for 30-40 minutes, and add some potatoes to absorb the flavors.
- Let's move to the lemon Provençal, to baste the octopus in later. Peel and chop 2 garlic cloves, and add them in a bowl with pepper, 3 table spoons of olive oil, 1 lemon's zest and juice, and some chopped parsley. Add some salt to taste.
- Remove the octopus and potatoes from the fire. Take the Octopus out and cut the tentacles on a chopping board.
- Now, on to the grill. We want the grill piping hot, so lower the main grill as close to the embers as possible and place the tentacles on the grates. Baste the octopus with our Lemon Provençal sauce, in both sides, until you see some color. About 10 minutes on each side.
- Slice up your potatoes and plate them and remove the tentacles from the grill and plate them as well. Add some Provençal dressing on the potatoes, and salt and pepper to taste. Hope you enjoy it!