

GALICIAN-STYLE OCTOPUS WITH POTATO PURÉE AND SMOKED PAPRIKA



Serves 2



25 minutes



1 Mibrasa casserole dish

INGREDIENTS

1 octopus's tentacle (Cooked with
Sous vide 100 mins. at 195°F)
2 Monalisa potatoes
Extra virgin olive oil
Smoked chilli powder/Paprika

METHOD

- Freeze the octopus a few days before so the fibers break and becomes more tender when cooked. Defrost the octopus, cut off the tentacles and place in a vacuum seal with a drizzle of olive oil. Cook in sous-vide for 100 minutes at 195°F.
- Place the potatoes with the skin intact directly on the top grill and cook for 20 minutes.
- Peel off the skin and gently smash the potatoes with 3 tablespoons of extra virgin olive oil and paprika. Smash with a fork to get a rustic texture.
- At serving, take out the tentacles from the bag, dry off the moisture and then sear the octopus tentacle on the lower grill for one minute on each side.
- On plating, use a cylinder mold to make a base of mash potato. Cut the octopus tentacle into slices and place on top of the mash. Sprinkle with paprika, olive oil and Maldon salt.

