

OCTOPUS IN RED WINE

Recipe by SideChef.com

PAIR WITH:

"OLIVEN VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

6.6 lb Octopus , washed
1 Small Red Onion , peeled
2 Bay Leaves
7-8 Black Peppercorns
1 bottle (750 mL) Red Wine
2/3 cup Olive Oil (plus more if needed)
1/2 Tbsp Red Wine Vinegar
1 Lemon , juiced, zested
2 cloves Garlic
10 Capers
6-8 sprigs Italian Flat-Leaf Parsley
3 1/3 cups Medium Potatoes
1 cup Chicken Stock (up to 300 ml)
1/2 Tbsp Smoked Paprika
2-3 sprigs Fresh Rosemary
Ground Black Pepper to taste
Sea Salt to taste

PREPARATION

STEP 1

- Preheat the oven to 400 degrees F (200 degrees C).

STEP 2

- Put the Octopus (6.6 lb) into a large pot with the Red Onion (1) , Bay Leaves (2) , and Black Peppercorns (7) . Cover with Red Wine (1 bottle) and bring to a boil and then simmer gently for 1-1.5 hours.

STEP 3

- Test the tenderness by poking a toothpick into the thickest part of the octopus. If the flesh gives too much resistance, boil for a further 15-30 minutes.

STEP 4

- Once tender, drain the octopus, retaining about a cup (250 ml) of the cooking liquid, and leave to cool to room temperature.

STEP 5

- For the potatoes, use a sharp knife to trim off the edges of each Potatoes (3 1/3 cups) , creating a hexagonal shape. Arrange in a lidded roasting dish and pour over the Chicken Stock (1 cup) .

STEP 6

- Push the Fresh Rosemary (2 sprigs) between the potatoes, drizzle them with olive oil and sprinkle over the Smoked Paprika (1/2 Tbsp) and Sea Salt (to taste) .

STEP 7

- Close the lid of the dish and roast the potatoes for 35 to 40 minutes in the oven.

STEP 8

- Combine the Olive Oil (2/3 cup) , Red Wine Vinegar (1/2 Tbsp) , Lemon Juice (1) , Lemon Zest, Garlic (2 cloves) , Capers (10) , and Italian Flat-Leaf Parsley (6 sprigs) in a dish and use an immersion blender to liquify.

STEP 9

- Season with Sea Salt (to taste) and Ground Black Pepper (to taste) and drizzle over the braised octopus. Heat a griddle pan to smoking hot and grill the octopus for 2-3 minutes or until just charred.

STEP 10

- Transfer the roast potatoes and grilled octopus onto a warmed serving platter. Pour the leftover octopus cooking liquid into the potato pan and deglaze over high heat. Reduce the liquid until thickened and pour over the octopus and potatoes.