



Steamed octopus, served with garlic and Padrón pepper flavoured olive oil



Categoria
Peixe



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes



200ml of Victor Guedes
Extra Virgin

- 2.5 kg of frozen octopus
- 600g of potatoes
- 2 eggs
- 50g of Padrón peppers
- 25ml of white wine vinegar
- Garlic, to taste
- Salt, to taste
- Pepper, to taste

Modo de preparação

1

To flavour the olive oil, heat to 100°C and then add a garlic clove cut into two and the Padrón peppers, simmer for a while and then let cool off with the ingredients.

2

Cook the octopus in 2dl of water, with the lid on, until soft.

3

Boil the eggs for 8 minutes.

4

Cook the potatoes in their jackets, then peel and cut into slices.

5

Serve with basil flavoured olive oil, white wine vinegar, the boiled eggs and a tower of potatoes.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



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