



Spanish potato salad with grilled octopus

serves 4

Cook's notes

Oven temperatures are for conventional. If using fan-forced (convection), reduce the temperature by 20°C. We use Australian tablespoons and cups: 1 tsp = 5ml; 1 tbsp = 20ml; 1 cup = 250ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55-60g, unless specified.

You will need to begin this recipe one day ahead.

Marinating time: 12 hours

Ingredients

1 *Pickled octopus*

1 kg baby octopus, cleaned, beaks removed (can be substitute for calamari or squid)

50ml white vinegar

1 kiwifruit, peeled and pureed

2 tsp salt

1 garlic clove, sliced

1 bay leaf

2 thyme sprigs

pinch smoked sweet paprika, to taste

2 *Spanish potato salad*

800g mixed potatoes such as kipfler, desiree and purple, peeled and cut into similar sizes

sea salt and freshly ground black pepper, to taste
250ml (1 cup) olive oil
2 tbsp De Soto sherry vinegar
180g (1 cup) Spanish green olives, pitted and roughly chopped
1 French shallot, peeled and finely chopped
4 spring onions (scallions), finely sliced
1 tbsp finely chopped garlic
2 tbsp chopped flat-leaf parsley
1 Seville orange, zested
2 tsp smoked sweet paprika

Method

- 1 To make the pickled octopus, place all the ingredients and 500ml (2 cups) water in a large non-reactive bowl, cover with plastic wrap and refrigerate for 12 hrs. Drain the octopus and discard the liquid.
- 2 The following day, make the potato salad by placing the potatoes in a saucepan of lightly salted water and bring to the boil. Simmer over medium heat for 15 mins or until tender when tested with a sharp knife. Drain, then break the potatoes in half and place on a tray. Drizzle all over with olive oil and toss gently to coat well. Drizzle with vinegar, then season with salt and pepper and set aside.
- 3 Heat a chargrill over high heat. When hot, grill the octopus for 2-3 mins or until charred and just cooked through. Season with salt and pepper, then remove from the grill and cut into bite-size pieces. Combine the octopus with the potatoes, olives, shallot, spring onion, garlic and parsley, then transfer to a serving dish. Sprinkle with the orange zest and smoked paprika to finish.

El Perro Tapas & Pizza

El Perro brings the taste of Spanish food to the Central Coast. With a contemporary Latin/Spanish menu, complemented by Spanish wines and authentic Sangria, your lunch and dinner experiences will give you that Mediterranean escape! The exciting menu can be viewed on the website. The restaurant is located in an absolute beachfront position in Penguin and offers indoor and outdoor seating.



Opening hours

Wednesday-Friday	Dinner 5.30pm until late
Saturday	Lunch 12pm-3pm Dinner 5.30pm until late
Sunday	Lunch 11am-4pm



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