



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 Gallo Classic Extra Virgin



25ml Gallo White Wine

- 2.5 kg frozen octopus
- 600g potatoes
- 2 eggs
- 50g Padrón peppers
- Garlic to taste
- Salt to taste
- Pepper to taste

Modo de preparação

1

To flavour the Gallo Classic Olive Oil heat to 100°C and then add a garlic clove cut into two and the padron peppers, simmer for a while and then let cool off with the ingredients.

2

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

3

Cook the eggs for 8 minutes.

4

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

5

Serve with flavored olive oil, Gallo White Balsamic Vinegar, the cooked eggs and a tower of potatoes.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



White Wine
Daily Vinegar



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