

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

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Peixe	Médio	Fácil	Intermediate	With friends	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 100ºC 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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