Galician style octopus from Galicia



Consejo del chef

Dress with paprika, salt, and a dash of olive oil.

Raciones para

- ❏ **2000 gr** Octopus (defrosted)
- ❏ **1 or 2** Galician potatoes, also known as cachelos
- ❏ Cooking salt or flakes of salt
- ❏ Paprika to taste (smoked, sweet, spicy, mix…)
- ❏ Extra virgin olive oil

1. First, we need to tenderize the octopus. To do so, we will freeze the octopus (traditionally, it is hit until tender, but for obvious reasons, it seems better and more practical to freeze it).
2. Defrost the octopus inside the refrigerator the night before the meal. Clean it thoroughly under running water to remove dirt.
3. Bring a large pot of water to a boil. When ready, you need to frighten the octopus. When they talk in Spanish cooking about frightening a piece of food, they mean putting it in boiling water and taking it away again. You need to do it three times with the octopus. Then, cook it for 20 to 30 minutes.
4. Meanwhile, peel the potatoes.
5. Once the octopus is ready, remove it from the pan and save the cooking water for later. Keep the octopus hot until serving. Add the potatoes to the cooking water and heat until tender. If they are large, half them.
6. When the potatoes are ready, slice them and arrange them on a round wooden plate, cut the octopus into pieces with scissors and place them over the potatoes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pulpo-a-la-gallega/