



COOKING PASSION SINCE 1877

OCTOPUS, SKORDALIA, RADISH AND RHUBARB PICKLE



INGREDIENTS FOR THE OCTOPUS

750g tumbled octopus
85ml red wine vinegar
300ml olive oil
2-3 sprigs thyme
3 cloves garlic, crushed

INGREDIENTS FOR THE SKORDALIA

500g floury potatoes, such as
cyprus, washed but not peeled
2 cloves of garlic
140ml olive oil (and 10ml extra for
serving)
Juice of a small lemon
Salt & pepper
80g finely crushed toasted flaked
almonds or walnuts to sprinkle on
top (optional)

METHOD FOR THE ROAST OCTOPUS

Place octopus pieces into a saucepan and pour in enough water to cover. Add 20ml red wine vinegar and cook over a low heat with lid on for 25-30 minutes or until octopus is nice and tender. Remove and drain well.

Combine remaining red wine vinegar, olive oil, thyme and garlic in a bowl, add octopus and leave to marinate for a minimum of 1 hour but preferably overnight.

To serve, place a char grill plate over a very high heat and when very hot char grill octopus on each side until nicely coloured. Cut into 1cm thick slices and toss in lemon juice and olive oil.

METHOD FOR THE SKORDALIA

Boil the potatoes with their skins on in plenty of salted water. Once cooked, drain and, when cool enough to handle, peel them from their skin.

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INGREDIENTS FOR THE PICKLES

1 bunch of radishes, thinly sliced
1 baby candy beetroot, thinly sliced
4 tablespoons red wine vinegar
4 tablespoons caster sugar

Crush the garlic with a pinch of salt into a paste. Push the potatoes through a sieve or a potato ricer and add the garlic paste.

Beat in the oil and lemon juice – bit by bit – into the potato mix. Check the mix for salt and pepper.

If the skordalia is a bit too thick (it should be the consistency of hummus) thin with a bit of hot water. If using the nuts, spread the skordalia onto a plate or bowl and sprinkle the nuts on top.

METHOD FOR THE PICKLES

Trim and finely slice the radishes.
In two separate bowls mix together the vinegar and sugar. Add the radishes in one bowl and the beetroot in the other and toss together, with a pinch of sea salt, leaving to marinate for 10 to 15 minutes.