



POTATO SALAD WITH OCTOPUS

🕒 10 min. ⚡ 55 min. < easy 🍴 4 portions

INGREDIENTS

1000 g octopus, cut into pieces 4-5 cm
 2 pinches salt
 200 g red wine
 50 g water
 600 g potatoes, cut into pieces 3-4 cm
 200 g lettuce, cut into pieces 3-4 cm
 150 g tomatoes, cut into bites
 8-10 olives, black
 1 tbsp capers, pickled
 150 g green pepper, cut into quarters
 150 g cucumber, cut into quarters
 3-4 sprigs fresh coriander, leaves only
 2-3 sprigs fresh dill, leaves only
 2-3 fresh onions, cut into quarters
 30 g extra virgin olive oil
 20-40 g apple cider vinegar

PREPARATION

1. Place octopus and salt into mixing bowl and sauté **4 min./120°C/reverse/speed 1**.
2. Add wine, water, place Varoma into position, place potatoes into Varoma and cook **30 min./Varoma/reverse/speed 1**.
3. Remove Varoma and set aside to drain and cool down potatoes. Continue cooking octopus **10 min./Varoma/reverse/speed 1**. Transfer potatoes into a deep serving platter. Drain octopus in Varoma and add to platter. Add lettuce, tomato and set aside.
4. Place pepper, cucumber, parsley, dill, onions, salt, pepper, olive oil, cider vinegar into mixing bowl and cut **3 sec./speed 5**. Pour over the salad, mix well, garnish with olives and capers and serve immediately.