



SAME DISH
NEW FISH

Grilled Octopus
with Kipfler
Potato Salad

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Ingredients





1 kg Octopus tentacles
1 tsp black peppercorns
1 tsp fennel seeds
1 lemon, zested
1 tsp dried oregano
1/3 cup extra virgin olive oil

POTATO SALAD

12 kipfler potatoes
1 cup whole egg mayonnaise
1 tbsp Dijon mustard
1/3 cup baby capers, drained
1/2 cup dill, chopped
1 lemon, juiced
1/2 bunch chives, roughly chopped
Salt flakes and freshly ground black pepper

Method

- 1 For the **Octopus**, place **tentacles, peppercorns & fennel seeds** into a large pot and cover with **cold water**. Place over a medium heat and bring to the boil. Reduce heat to a simmer and cook for 1 hour. Remove pot from heat and allow **Octopus** to cool in poaching liquid, until you can handle with ease (approx. 90 minutes). Remove **Octopus** from pot and pat dry with kitchen paper. Set aside.
- 2 Combine **lemon zest** and **oregano** in a small bowl and set aside.
- 3 For the **potato salad**, place **potatoes** in a large saucepan covered with **cold water**, adding a good pinch of **salt**. Place pot over a medium heat and bring to the boil. Cook **potatoes** until there is very little resistance from a knife and strain. Allow **potatoes** to cool on the bench to room temperature, do not refrigerate.
- 4 Cut **potatoes** into 3 cm pieces and place in a large mixing bowl. Add **mayonnaise, Dijon mustard, capers, dill, lemon juice, salt and pepper**, and mix until well combined. Place **salad** on a serving platter and sprinkle over **chives**.
- 5 To finish **Octopus**, heat a **barbecue**, chargrill or griddle pan to high. Place cooked **Octopus** in a bowl and drizzle with **olive oil** to coat. Place **tentacles** onto grill and cook both sides until caramelised (approx. 2 minutes each side). Remove from grill and rest for 5 minutes. Slice into 5 cm pieces.
- 6 To serve, place **Octopus** on top of the **potato salad** and sprinkle **lemon zest** and **oregano** mixture over the top.

	PREP TIME 15 min + cooling	
	COOK TIME 45 min	
	SERVES 4	