

## Octopus, Mojo Verde, Baby Potatoes and Txistorra

### Ingredients

1 x double sucker Octopus (2-3kgs)  
500g baby potatoes, boiled and halved  
250g Txistorra  
½ onion  
1 x bay leaf  
3 x bunches of coriander  
1 x spring onion, diced  
3 x garlic cloves  
250ml Arbequina olive oil  
75ml vinegar  
1tbsp cayenne ground pepper  
1 tbsp cumin seeds  
4 x shallots, roughly chopped  
Salt and pepper to taste

### Method

To make the mojo verde add the coriander, spring onion, garlic, olive oil, vinegar, cayenne ground pepper, cumin seeds and salt and pepper into a blender and pulse until the mixture coarsely blends together. Set aside.

Place the octopus, half an onion and the bay leaf in a large pot of boiling water. Turn the heat down to halfway and boil the octopus until it is tender. This generally takes about 20mins per kilo. Check if the octopus is cooked by sticking a toothpick through the tentacle. It should go through easily. Once cooked, separate the octopus legs from the body by cutting at the join. Cut each leg lengthways. Pan fry the legs on a medium heat with 2tblspoons of olive oil and salt and pepper. The skin should slightly darken and almost caramelize.

Pan fry the potatoes with 80mls of Arbequina olive oil, four roughly chopped shallots and salt and pepper until golden brown.

Cut the Txistorra sausage into 4cm squares. Pan fry without oil until the skin looks golden and crispy.

Spoon the mojo verde mixture onto a plate and spread evenly. On top, place a mixture of the octopus, potatoes and Txistorra. Drizzle with olive oil.