

# R P M

S T E A K®

## *MEDITERRANEAN OCTOPUS*

*Serves 1-2*

### **INGREDIENTS**

- 3 oz. Braised Octopus (*see recipe below*)
- 2 tsp. garlic oil
- ½ cup Fingerling Potato Salad (*see recipe below*)
- 1 tbsp. celery, peeled and thinly sliced
- ½ tbsp. extra-virgin olive oil
- 3 Fresno chiles, thinly sliced
- ½ tbsp. fresh chives, chopped
- 1-2 tbsp. Jalapeño Crema (*see recipe below*)



### **METHOD**

1. Preheat oven broiler. On a small sheet tray or other oven-proof dish, toss octopus with garlic oil. Broil for 4-5 minutes until lightly caramelized.
2. In a small mixing bowl, lightly toss together the Fingerling Potato Salad and celery. Spoon onto the middle of a plate or platter; place octopus on top.
3. Sprinkle octopus with fresh chives and Fresno chiles. Drizzle extra-virgin olive oil over top; spoon on Jalapeño Crema. Serve immediately.

### **BRAISED OCTOPUS**

#### **INGREDIENTS**

- One 1.5-lb. Spanish octopus, head removed, legs left intact in one piece
- ½ cup olive oil
- 2 tbsp. red wine vinegar
- ¼ tsp. whole black peppercorns
- 1 clove garlic, smashed
- 1 bay leaf
- Pinch crushed red chile flakes
- ½ tsp. harissa powder

## **BRAISED OCTOPUS**

### **METHOD**

1. Preheat oven to 400°F. In a shallow roasting pan, place the octopus tentacle-sides up.
2. Add olive oil, vinegar, peppercorns, garlic, bay leaf and chile flakes; cover pan with aluminum foil.
3. Braise octopus until tender, about 45 minutes.
4. Let octopus come to room temperature. Slice legs into 1-inch pieces; reserve.

## **FINGERLING POTATO SALAD**

### **INGREDIENTS**

- 1 cup fingerling potatoes, rinsed
- 1 tbsp. fresh lemon juice
- 3 tbsp. extra-virgin olive oil
- Kosher salt

## **FINGERLING POTATO SALAD**

### **METHOD**

1. Preheat oven to 350°F. Place potatoes on a baking sheet and roast until golden brown and tender, about 25 minutes.
2. Meanwhile, in a small bowl, whisk together lemon juice and olive oil; set lemon vinaigrette aside.
3. Let potatoes cool slightly, then cut into 1/2" rounds.
4. Gently toss the warm potatoes with the lemon vinaigrette and sprinkle with salt to taste.
5. Reserve.

## **JALAPEÑO CREMA**

### **INGREDIENTS**

- ½ cup extra-virgin olive oil
- 2 jalapeño peppers, seeded and coarsely chopped
- 1 clove garlic, chopped
- ½ cup fresh parsley, stemmed
- 1 cup fresh cilantro, stemmed
- ¼ cup white vinegar
- 1 tsp. kosher salt
- ½ cup full-fat sour cream
- ¼ cup full-fat mayonnaise, such as Hellmann's

## **JALAPEÑO CREMA**

### **METHOD**

1. In a blender, add the olive oil, jalapeño, garlic, parsley, cilantro, vinegar and salt. Blend until smooth; reserve.
2. In a medium mixing bowl, combine the sour cream and mayonnaise. Whisk in the reserved jalapeño mixture until fully incorporated.
3. Reserve enough crema for octopus; chill and reserve the remaining crema for another use.