

Octopus of Sanabria style



Provincia

Zamora

Ingredients

- A medium octopus.
- Virgin olive oil.
- Paprika.
- Coarse sea salt.
- Two cloves of garlic, minced fine.

Preparation method

Boil the octopus in plenty of salt water. When the water starts boiling, plunge the octopus three times until the tips of the tentacles curl. Plunge and let simmer until it is completely tender.

Cut the octopus into slices of 1/2 cm thick. Put them on a dish and sprinkle with paprika, coarse salt and minced garlic. Finally pour little olive oil and serve lukewarm.

It may be accompanied by boiled potatoes seasoned likewise, being part of the dish.