

# OCTOPUS IN MERKEN CHILI AND CORIANDER WITH RUSTIC POTATOES

 DISIDENTE NARANJO

 4 servings  1,5 hours  difficulty: medium

## INGREDIENTS

- 1 octopus (1 - 2 kg / 35 - 70 oz)
- 1 kg potatoes (35 oz)
- 1 tbsp merken chili
- ½ cup chopped coriander (100 g / 3.5 oz)
- 2 tbsp olive oil
- 2 tbsp marigold oil
- 1 clove garlic
- 1 cup mayonnaise (100 g / 3.5 oz)
- salt and pepper to taste

## PREPARATION

- 1. For the octopus:** in a pot add water and salt, when it starts to boil add octopus and sink in the pot for 45 seconds, remove octopus from pot, repeat 2 more times. After the third time leave it inside the pot and cook over medium heat for 20-25 minutes or until soft. Check with skewer stick or sharp knife, remove and set aside.
- 2.** Cut octopus into pieces, leave tentacles, and if you like you can also use the head. Marinate tentacles in a bowl with olive oil, merken chili and coriander, set aside one hour before sautéing.
- 3. For the potatoes:** peel and cut potatoes into wedges lengthwise, cook in cold salted water for 45 minutes or until soft, drain and set aside.
- 4.** Wrap garlic in aluminium foil with a small amount of oil and bake in oven for 20 minutes, mash with fork when removed from oven and mix with the mayonnaise.
- 5.** In a frying pan, add olive oil, allow it to heat up, add octopus and sauté for about 5 minutes on each side, season with salt and pepper. At the same time, in another frying pan, sauté the cooked potatoes until golden and well heated, season with salt and pepper. Assemble potatoes together with the octopus and aioli sauce at the side.

