



Octopus with Raspberries, Sautéed Hazelnuts and **White Garlic.**



DIFFICULTY
LOW



TYPE OF CUISINE
MEDITERRANEAN



Nº OF DINERS
4



TYPE OF DISH
STARTER



PREPARATION TIME
20 MINUTES



GARLIC VARIETY
WHITE

Ingredients

- 4 cloves of White Garlic
- 600 gr of Boiled Octopus
- 20 gr of Hazelnuts
- 200 gr of Fresh Raspberries
- 5 gr of Sesame seeds
- Extra Virgin Olive Oil
- Fleur de Sel

Step by Step



1. Peel the White Garlic cloves and slice them finely.
2. Chop the Octopus leg in slices of similar width, approximately 1cm.
3. Add a dribble of Olive Oil to a skillet on medium heat and then add the sliced Garlic.
4. When the Garlic starts to brown, add the hazelnuts (whole or crushed, as you prefer), sauté and remove from the heat.



DISH PRESENTATION:

5. Scatter the octopus slices in a plate in no particular order.
6. Dress with the Oil that was used to sauté the Garlic and Hazelnuts letting them fall on the plate too.
7. Season with the Fleur de Sel and some Sesame Seeds.
8. Lastly add the Raspberries, and it's ready to eat!



TIPS FROM THE CHEF Miguel Ángel Mateos:

- To enhance the Raspberries' flavour we can lightly smash them with some Olive Oil. Then we will season the Octopus with this oil.
- When serving we may use chopped chive sprinkled over the dish, it will add freshness and colour to it.
- We may replace the Raspberries with diced Mango, since the flavour of this type of fruit combines nicely with Octopus.