

OCTOPUS IN SAC-PEKA

This is by far the most attractive, and most likely the most flavoursome, dish that you can make with the sac-peka. This dish does not require lengthy preparation or cooking times as with meat dishes.

Place a total of 2-3kg of octopus in an empty pot, add olive oil, salt, onion, 1 dl white wine vinegar and place on the stove on a slightly higher than medium setting. The octopus (if frozen) will release moisture which will come to boil and after 20-25 minutes completely evaporate. Due to the evaporation of the all the liquid, when you remove the octopus, add to the pot $\frac{1}{2}$ litre of wine (red or white as preferred), little bit of olive oil, onion, pepper and keep the jus for later use.

Transfer octopus to the sac-peka tray, to which you have already added potatoes, carrots, onion, garlic, and add half a glass of wine and little bit of olive oil as per image below. Put the tray in position over the fire, cover with the dome lid, and add the hot coal to the lid. After 90mins, check the dish and add the jus you made earlier. Leave the tray over the fire for a further 30mins. Subsequently remove from the fire and cut the octopus into portions prior to serving.



Ingredients:

Octopus (2-3kg)
Onion
Garlic
2-3kg potatoes
Carrots
Vegetables as desired
Wine

PREPARATION TIME:

30 minutes

COOKING TIME:

2 hours