



## Spicy Spanish Octopus with Roasted Tomatoes and Olives

Gaggenau Appliances: Combi-steam oven + Vacuuming Drawer

Heating Mode(s): Sous-vide / Broil + Circulated Air  
Temperature(s): 200°F / 425°F

Required Accessories: Perforated Cooking Container + Unperforated Cooking Container + large sous-vide bag + mixing bowl.

Preparation Time: 20 minutes

Cooking Time: 2 hours 40 minutes

Makes: 6 servings

### For the sous-vide octopus:

One whole octopus (defrosted if frozen)  
about 2 lb (900 g)

2 tsp (10 ml) olive oil

2 Thai bird or 1 small jalapeno chilies, stems removed and chopped

1 tbsp (15 ml) chopped lemon peel

3 whole cloves garlic, crushed

1 tbsp (15 ml) smoked paprika (mild or spicy)

1 tsp (5 ml) kosher salt

½ tsp (2 ml) freshly ground black pepper

### For the grilled octopus and tomatoes:

2 cups (500 ml) cherry tomatoes, halved

½ cup (125 ml) Spanish green olives, pitted

2 tbsp (30 ml) olive oil

1 tsp (5 ml) smoked paprika (mild or spicy)

½ tsp (2 ml) kosher salt

½ tsp (2 ml) freshly ground black pepper

2 tbsp (30 ml) fresh Basil, thinly sliced

### To make the sous-vide octopus:

Using the left control knob, set the oven to the **Sous-vide** mode. Using the right control knob, set the oven temperature to preheat to 200°F. Cut the legs off the octopus and discard the head. In a large vacuum seal bag suitable for sous-vide cooking, combine the octopus, olive oil, chili's, lemon, peel, garlic, salt and pepper. Spread the ingredients out in the bag so they are evenly distributed, leaving enough room to properly seal the bag. Vacuum seal the bag on the highest vacuum setting (level 3) and highest seal setting (level 3). Place the bag in the Perforated Cooking Container. Slide the container onto the bottom rails of the oven and set the cooking timer for 2 hours and 30 minutes.

### To make the grilled octopus and tomatoes:

Line the Unperforated Cooking Container with foil, shiny side down. Remove the octopus from the bag, discarding the other ingredients. In a medium bowl, combine the octopus with the cherry tomatoes, olives, oil, smoked paprika, salt and pepper and spread into the Unperforated Cooking Container.

Using the left control knob, set the oven to the **Broil + Circulated Air** mode. Using the right control knob, set the oven to preheat to 425°F. Slide the cooking container onto the middle rails of the oven and cook for 7 - 9 minutes until the tomatoes are browned and bubbly and the octopus is golden brown. Arrange the octopus, tomatoes and olives on a platter and garnish with the chopped basil before serving

**Tip:** When using the Broil + Circulated Air mode the oven will come to temperature in less than 5 minutes, so a long preheat is not necessary. Always broil with the door closed.