

## **Galician Style Octopus**

### **INGREDIENTS:**

Octopus of 3 kg.

1 onion

Coarse salt

Olive oil

Spicy or sweet paprika

Water

### **PREPARATION:**

1- Put abundant water and onion in a pan.

2- When the water it begins to boil, grab the octopus by the head and dip it in the pan three times.

3- Simmer for 40 minutes, skewer with a toothpick to check the texture (the octopus has to be firm, neither tough or tender).

4- After cooking, remove the pan from the heat and let it cool for 15 minutes.

5- Dice the octopus in to medium sized slices. Add salt, olive oil and paprika.

### **Presentattion:**

In a plate, preferably made of wood, present the sliced octopus with olive oil, paprika and a handful of sprinkle coarse salt.