

Kaki persiMon® Pipirrana Andaluz with Octopus Miso Vinaigrette



By Chef Mariano Fernandez

Serves 4

INGREDIENTS:

50g Kaki persiMon®	50g red onion
50g green pepper	20g EVOO (extra virgin olive oil)
50g red pepper	5g Sherry vinegar
50g tomato	2g salt

PREPARATION

- Chop the vegetables in brunoise and mix in a bowl.
- Dress with EVOO and Sherry vinegar. Add salt to taste. cook until they start to soften, and the water is evaporated.

MISO VINAIGRETTE

30g water	30g white miso paste
20g ginger fresh	10ml lemon juice
1 garlic clove	40ml EVOO
30ml soy sauce	10g honey

PREPARATION

- In a saucepan, add water, ginger, crushed garlic and soy sauce. Bring to a boil.
- In a bowl, add miso paste, honey and lemon juice. Add to blender.
- Blend, slowly adding olive oil.
- Pass through a fine chinoise.

Source: www.persiMoncanada.com



OCTOPUS

1-1.5 kg octopus
1 large Spanish onion
EVOO

PREPARATION

- In a large pot, add water and bring it to boil.
- While the water is boiling, add onion.
- Grab octopus by the head and shock it three times, waiting for the water to boil again between shocks.
- Leave octopus in the water for an additional 45 minutes or until tender (could be up to an hour).
- Once cooked, cut the legs.
- Heat a pan at medium-high. Once hot, add a dash of EVOO.
- Take cut legs and sear until caramelized on each side.

