Bbq Octopus with salsa cruda (cephalopod – kef a la pod/sef a la pod)

1 medium sized (1.4kg) fresh Octopus

Court Bouillon (short broth) – or quick broth

I small fennel washed and cut into 2cm slices

1 stick of celery washed and cut as above

1 small leek washed and cut as above

2 spring onions washed and cut as above

2 bay leaves

2 lemon thyme sprigs

2 parsley sprigs

1 tbsp salt

1 tsp whole black pepper

1 tbsp coriander seeds

500ml dry white wine

2 L water

The marinade

30ml olive oil

1 tbsp harissa

Salsa cruda

1 banana shallot finely diced

1 cup parsley finely chopped

½ cup dill finely chopped

100ml muscatel vinegar (‘mos ca tell’)

Moscatel Vinegar is a semi-sweet and highly aromatic vinegar prepared from the finest moscatel grapes from the region of Andalucía, Spain. Noted for its delicate and superb finish, it is the perfect choice for use in seafood dishes

50ml olive oil

 Salt & pepper

To finish

1 lemon cut in half

Begin by preparing the octopus. Using a sharp knife remove the head just below the eyes and discard. Remove the beak from the top of the tentacles by turning them inside out and pushing the beak through. Trim away any excess skin but keep the tentacles all held together at the top.

Combine all the Court Bouillon ingredients in a 5L pot. Bring to a gentle boil and using tongs, lower the octopus into the broth. Lift out after 5 seconds and do it two more times. This is called SCARING and it will reduce the amount of skin from peeling away from the octopus. Now leave the octopus in the pot, cover with a circle of baking paper and top with a plate or smaller lid. This will keep the octopus submerged.

Gently boil for 45 minutes or until tender, using a metal skewer to test for tenderness. Remove from the stock, place onto a cooling rack and cover with cling film. When cool, place into the fridge to chill. After several hours, remove from the fridge and using a small paring knife and running cold water, scrape away any loose skin. Dry with kitchen paper and cut into even bite size pieces.

Combine the olive oil and harissa, then mix with the octopus pieces. Place into a container, cover and refrigerate overnight.

Combine the salsa cruda ingredients and set aside

When ready to char, add a tablespoon of olive oil to the octopus pieces. Place onto metal skewers and position over glowing hot coals along with the cut side of the lemon. Cook for several minutes until warmed through and nicely charred. Remove from the skewers, squeeze over the lemon juice and cool slightly. Dress with the salsa cruda and present on a sharing plate.