

Little octopus in red wine



Serves 🍴 🍴

Ingredients

700 g of fresh octopus

½ onion

2 bay leaves

2 tablespoons dry red wine

2 tablespoons red wine vinegar

1 pinch black pepper

½ teaspoon dried oregano

extra virgin olive oil and salt

Method

Wash and clean the octopus under running water, remove the innards, beak and eyes from the head and skin.

Cook the octopus in a saucepan over medium heat with olive oil, diced onion and bay leaves for about 20 minutes until the liquid is almost absorbed. Add wine, vinegar, pepper and oregano and continue cooking for another 15-20 minutes over low heat. If necessary, add salt. You can serve hot or cold.