

ROASTED RED GRAPE, OCTOPUS, AND FINGERLING POTATO SALAD WITH LIME AÏOLI

Octopus is cooked sous vide, then grilled and tossed with flat-leaf parsley, green olives, lemon zest, lime juice, good quality olive oil, and roasted fingerling potatoes.

Yield: 8 portions

Ingredients	Amounts
<i>Octopus</i>	
Octopus, cleaned and cut	5 lb.
Daikon radish, grated	1 cup
Salt	½ cup, plus ½ Tbsp.
Bay leaf	2 ea.
Thyme sprigs	3 ea.
Olive oil	3 Tbsp., plus extra for grilling
Red pepper flakes	½ tsp.
Kosher salt and pepper	to taste
<i>Fingerling potato salad</i>	
Red grapes	1 lb., plus ½ lb. for garnish
Fingerling potatoes	1 lb.
Olive oil, for roasting	as needed
Flat-leaf parsley, stemmed and rinsed	½ cup
Cerignola olives, pitted	½ cup
Lemon zest	2 tsp.
Lime juice	1 Tbsp.
Olive oil, fruity	½ cup
<i>Lime aioli</i>	
Egg yolk	1 ea.
Lime juice	1 Tbsp.
Olive oil, fruity	½ cup
Kosher salt and cayenne	to taste

Method

1. *For the octopus:* Prepare the octopus by rubbing with daikon and the ½ cup of salt in a large bowl to tenderize and clean the meat. Rinse and dry the octopus, then toss in a bowl with the remaining salt, bay leaves, thyme sprigs, olive oil, and red pepper flakes. Place the mixture in the refrigerator to chill thoroughly. Meanwhile, preheat a water bath to 143°F.
2. Divide the octopus mixture between two sous vide bags and vacuum seal under full pressure. Place in the water bath and cook for 6 hours. Remove and chill completely for several hours before using.

3. Remove the octopus from the bag and toss in the olive oil and some salt and pepper; bring to room temperature before grilling. Prepare a wood or charcoal grill.
4. Grill the octopus over medium coals; cool and slice into diagonal pieces.
5. *For the salad:* Preheat the oven to 400°F. Toss 1 pound of the grape bunches with enough extra virgin olive oil to coat and roast on a baking sheet for 10 minutes; remove and discard the stems and cool for later use.
6. Reduce the heat to 325°F. Cut the potatoes on the bias and toss with a little extra virgin olive oil, cayenne, and salt, and slow roast at 325°F for 30 to 40 minutes, or until the potatoes are soft; cool and set aside. Halve the remaining red grapes and set aside.
7. *For the lime aioli:* In a small mixing bowl, whisk together the egg yolk with the lime juice and a pinch of salt. Slowly add the olive oil in a steady stream to develop an emulsion; continue adding until you have a thick aioli. Season with salt and cayenne.
8. *To assemble the salad:* Chill 8 small plates. In a mixing bowl, combine the cooked octopus, roasted grapes, fingerling potatoes, parsley, olives, lemon zest, lime juice and olive oil and toss to combine. Spread a little lime aioli on each plate and top with a small mound of the salad. Garnish the salad with the halved fresh red grapes and serve.