

INDIRECT · MEDIUM

Galician-style octopus on the kamado

The classic Galician "á feira" octopus with a twist: after the traditional boil, the tentacles hit the hot kamado and pick up charcoal aroma.



PREP

15 min

COOK

60 min

SERVINGS

4

TEMPERATURE

200 °C

Ingredients

1 ud octopus, pre-cooked (2 kg raw)

2 cda Pimentón de la Vera (equal sweet and hot)

1 cda coarse salt

500 g Galician potato or cachelos

4 cda extra-virgin olive oil (Galician or picual)

1 hoja bay leaf

Method

1 SCARE THE OCTOPUS

In a large pot of boiling water with bay leaf, dunk the octopus three times by the head (the "scare"). This curls and sets the legs.

2 BOIL

Drop it in, lower to a gentle simmer and cook 30-35 minutes. Probe the thickest part — a skewer should slide in without resistance.

3 CACHELOS

In the last 15 minutes add the peeled potatoes cut into thick slices to the same broth so they absorb the flavour.

4 STABILISE AT 200°C

While the boil finishes, bring the kamado to 200°C indirect with the deflector.

5 FINISH ON THE KAMADO

Cut the tentacles with scissors into 1 cm rounds. Arrange on a terracotta plate with the cachelos. Load the plate into the kamado for 5-7 min to pick up gentle smoke.

6 DRESS

Pull the plate, sprinkle coarse salt, Pimentón de la Vera (half sweet, half hot) and dress with generous oil just before serving.

Editor's tips

- If you buy raw octopus, freeze it 48h beforehand — it breaks the fibres and saves the mallet.
- Paprika scorches easily — always add it off the heat.

Gear for this recipe

Big Green Egg Large

Tamaño cómodo para aromatizar los tentáculos sobre la cerámica caliente a 200 C

mikamado.es/en/kamados/big-green-egg-large

Big Green Egg ConVEGGtor plate setter (Large)

Deflector para el calor indirecto a 200 C que termina el pulpo sin pasarse

mikamado.es/en/accesorios/bge-conveggtor-large

TODOBRASA Premium Marabú Charcoal 10 kg

Marabú de brasa limpia que aporta el aroma de carbón a los tentáculos

mikamado.es/en/accesorios/todobrasa-marabu-premium-10kg

Kamado Joe SoapStone griddle

Piedra de jabón caliente para dar el pase aromático a los tentáculos sin que se peguen

mikamado.es/en/accesorios/kamado-joe-soapstone

Full recipe at: mikamado.es/en/recetas/pulpo-galleja-kamado

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