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	COOK	SERVINGS	TEMPERATURE
15 min	60 min	4	200 °C

Ingredients

- **1 ud** octopus, 2 kg raw, frozen for 48 h and thawed
- **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

A comfortable size to brown the tentacles over the hot ceramic at 200 °C.

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

TODOBRASA Premium Marabú Charcoal 10 kg

Clean-burning marabú that gives the tentacles their charcoal aroma.

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

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

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

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