



Pickled Baby Octopus

Baby Octopus

- 1kg Baby Octopus
- 3lt water
- 1 whole star anise
- 6 whole cloves
- 5 bay leaves
- 4 whole pepper corns
- 1 whole lemon

Method

Place water, star anise, cloves, bay leaves, pepper corns & lemon cut in half together & bring to a boil.

Add cut octopus to water & bring back to the boil, slice the thickest part of the octopus to see when it goes white to show it's cooked. As soon as the octopus is white remove from the water & chill in ice water.

Pickle Mix

- ½ bunch mint
- ½ bunch coriander
- ½ bunch parsley
- ¼ bunch lemon thyme
- ¼ bunch chives
- 1 stick lemon grass
- 2-3 small chillies
- 3 cloves garlic
- 300ml canola oil
- 150ml white vinegar
- 2 tbs white sugar

Method

Strain octopus and place in a dish, finely chop all herbs and place on top of the octopus. In a measuring jug place oil, vinegar & sugar so you can check the balance of sweetness & acidity. When you are happy pour over the octopus and mix all together, refrigerate overnight place into jars & enjoy.