



## PICKLED OCTOPUS WITH RED OR WHITE 8 BRIX



### 8 BRIX VERJUS

VERJUS | 500 ml

Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.

Serves: 6

Prep Time: 6 hrs & 20 min

Cooking Time: 5 hrs

**Ingredients:** 2kg large octopus tentacles  
1 tsp white peppercorn  
750ml olive oil  
10 garlic cloves, peeled  
3 fresh bay leaves  
250ml Red or White 8 Brix Verjus  
125ml lemon juice  
1 tsp dried greek oregano (Rigani)  
Thinly sliced cucumber, torn black olives and flat-leaf parsley leaves, to serve.

- Method:**
- Preheat oven to 195°F
  - To confit octopus, place octopus, peppercorns, oil, 5 garlic cloves and 1 bay leaf in a baking dish. Cover tightly with foil and place in oven for 5 hours or until tender.
  - Remove from oven and cool completely in the oil.
  - Place confit octopus and 250ml confit oil in a 2L sterilized jar. Add Red or White 8 Brix Verjus, lemon juice, oregano, remaining 5 garlic cloves, 2 bay leaves and 200ml water, and seal with a lid.
  - Set aside in a cool, dark place, turning jar every 2 hours, for 6 hours to pickle. Chill until needed.
  - Remove pickled octopus from jar and cut into large pieces, then serve with cucumber, olive, and parsley leaves.

