

OCTOPUS CARPACCIO WITH PAPRIKA VINAIGRETTE WITH SEA SALT FLAKES

BRAS
DEL
PORT
DESDE 1900

Recipes



Starter



2 servings



15 minutes



Medium difficulty

PREPARATION

1. We cut* the octopus leg as thin as possible and reserve it.
2. Mix the oil, vinegar, honey, paprika, [Bras del Port Eco sea salt](#) and the pepper to make the vinaigrette. Beat it well with a fork and let it rest for a few minutes.
3. Dip the octopus slices in the vinaigrette, arrange them on a plate and season with the [Bras del Port Sea Salt Flakes](#).

* If the octopus leg is frozen a little before using it will be easier to cut.

Ingredientes (2 servings):

- 1 boiled octopus leg
- 100 ml extra virgin olive oil
- 1 tablespoon of sherry vinegar
- The juice of half a lemon
- Sweet paprika
- 1 teaspoon of honey
- Pepper
- [Bras del Port Eco fine sea salt](#)
- [Bras del Port Sea Salt Flakes](#)