

BOERENGEEES

ENGLISH • BONUS RECIPE

Azores meets the braai: octopus and lemon potatoes

Our own braai adaptation of the island seafood table.

INGREDIENTS

700 g cleaned octopus; 500 g small potatoes; 2 garlic cloves; 3 tbsp olive oil; 1 lemon; parsley; salt

METHOD

1. Simmer octopus gently until tender. Boil potatoes until just tender.
2. Toss octopus and potatoes with oil, garlic and salt; finish on a clean grill over moderate coals until lightly marked.
3. Finish with lemon and parsley.

BOERENGEEES | Two cultures. One table. Many stories.

Home adaptation awaiting a kitchen trial.