

## Baked Octopus on a Potato Base with Las Terceras Manchego Cheese Gratin



### INGREDIENTS:

- 1 octopus (1.5–2 kg), pre-cooked
- 4 large cooked potatoes
- 150 g semi-cured Manchego cheese (Las Terceras dairy)
- Extra virgin olive oil
- Sweet Pimentón de la Vera (smoked paprika)
- Coarse salt

### PREPARATION:

#### 1. Prepare the Potatoes

Preheat the oven to 200°C.

Wash the cooked potatoes well and slice them into ~1 cm thick rounds.

# LAS TERCERAS



In an aluminum tray, toss the potato slices with a generous drizzle of extra virgin olive oil, 1 teaspoon of sweet Pimentón de la Vera, and coarse salt to taste. Make sure all slices are well coated.

Arrange the potatoes in a single layer on a baking tray lined with baking paper.

Bake for 20–25 minutes, or until tender and lightly golden.

## 2. Prepare the Octopus

Slice the cooked octopus into rounds about the same thickness as the potatoes.

## 3. Assemble and Gratin

Once the potatoes are ready, remove them from the oven and place the octopus slices on top.

Generously grate the semi-cured Las Terceras Manchego cheese over the octopus and potatoes.

Increase the oven temperature to 220°C and grill/broil for about 10 minutes, or until the cheese is fully melted and golden.

Enjoy!