

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!