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Cooking time: 3 hours 40 minutes



Ingredients

For 6 people

Octopus (sous vide):
900 gr octopus

Cauliflowers mixture (sous vide):
400 gr cauliflowers
200 gr cooked chickpeas
1 chili pepper
1 bunch of chives
extra virgin olive oil
salt and pepper

Serve:
Smoked paprika

Preparation

Octopus (sous vide):

Put into a cooking pouch the octopus and cook it in the **fusionchef** bath for 3 hours at 84 °C. Cool down.

Cauliflowers mixture (sous vide):

Cut the cauliflowers and season them with salt, pepper and oil. Put the cauliflowers into the **fusionchef** bath for 40 minutes at 85 °C. Cool down.

Serve:

Add to the cauliflowers the chickpeas, the minced chili pepper, the chives, salt, pepper and oil. Cut the octopus into pieces, sprinkle it with smoked paprika. Arrange the octopus in a plate and serve it with cauliflowers and chickpeas.