Pulpo with tomato, potato and spicy oil



Ingredients

4

- 400 g pulpo, cooked
- 150 g Bresc Peperoncini marinati
- 75 g Bresc Tomato bruschetta
- 50 g Bresc Freshly chopped Spanish garlic
- 40 g flat-leaved parsley
- 12 baby potatoes with the skins on
- 2 dl olive oil
- salt and pepper

Preparation method

Cook the baby potatoes in their skins in salted water. Allow to cool, then cut in half lengthways. Chop the pulpo into pieces measuring 1.5 to 2 centimetres. Fry the garlic in its own oil until it is transparent. Add the pulpo and fry briefly with the garlic. Next, add the baby potatoes and heat them through. At the last moment, add the bruschetta and marinated pieces of sweet pepper, then add the olive oil. Season with salt and pepper. Garnish with the chopped parsley.

Used Bresc products



Bresc Freshly chopped Spanish garlic 450g



Bresc Peperoncini marinati 1000g



Bresc Tomato bruschetta 1000g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000