



DANIELLE ALVAREZ

Danielle Alvarez was born to a food-loving Cuban family in Miami, the lure of the kitchen took her to California to work with some of America's finest, first at The French Laundry, then Boulettes Larder and finally Chez Panisse. In these kitchens she learnt about farm-to-table cooking, responding to the seasons, and working with a menu that evolved daily. As well, the art of cooking with fire, and the joy of kitchen projects – from pickling to preserving, to making bread and yoghurt. Her four years at Chez Panisse under David Tanis and Alice Waters were character forming – she learnt not just old-world techniques and an appreciation for making things from scratch, but also about social responsibility and the role food plays in building better, more thoughtful societies. She brought these values with her to Sydney in 2016, when (after a serendipitous encounter) the Merivale Group asked her to head up the kitchen in their strikingly beautiful new Paddington restaurant, Fred's. She and the restaurant won fast acclaim – and continue to be rated among the best in the country. When she is not at Fred's, Danielle is writing recipes for Good Food and Delicious, or at home sharing the joys of her cooking passion with fortunate friends.

TASMANIAN OCTOPUS SALAD WITH POTATO, CELERY & SMOKED PAPRIKA DRESSING

INGREDIENTS

To cook the octopus:

500g small whole octopus
Salt
½ brown onion
1 stalk celery
Pinch of chili flakes
2 cloves garlic, crushed and peeled
Half a lemon
1 tbs extra virgin olive oil
Water

For the salad:

350g small baby potatoes, skin on
1 heart of celery, thinly sliced and leaves included
60g pitted green olives
Handful of parsley leaves

For the dressing:

1 garlic clove, peeled
1 tsp smoked paprika
1.5 tbs sherry vinegar
Juice of half a lemon
1 tsp lemon zest
3 tbs extra virgin olive oil

METHOD

1. To cook the octopus, first, season the octopus with salt and allow it to sit while you gather the rest of the ingredients. Combine all the octopus cooking ingredients in a medium sized pot and fill it halfway with water. Bring it to a simmer. Drop the octopus in and simmer for 30 minutes then turn the heat off, place a lid on the pot and allow it to sit in the liquid for one hour. Next, remove it from the liquid and discard the liquid and mirepoix. Cut it into small pieces and the head into rings and set aside. You can also do this a day ahead and keep it refrigerated.
 2. To cook your potatoes, ensure they are scrubbed clean and place them into a small pot, covered with cold water and a generous pinch of salt. Place the pot on the stove over high heat and bring water to the boil. Boil potatoes until you can pierce them with a skewer or a small knife and it goes through the center easily. Then drain them from the water and set aside.
 3. To make the dressing, crush the garlic clove with a pinch of salt on your chopping board (or use a microplane) and add that to a small jar (with a lid). Add the remaining dressing ingredients with another pinch of salt and shake it up. Set aside.
 4. Just before making the salad, you can either skewer your octopus pieces on a skewer and brush with olive oil and cook on a hot indoor or outdoor grill until nicely charred or alternatively heat a large cast iron pan, toss the octopus pieces with a bit of olive oil and toss them onto the pan, in a few batches (you don't want to crowd the pan) until they get some browning happening, then remove from the pan and set aside.
 5. To assemble the salad, peel the potatoes if the skins are thick and gently crush them up, place them on a platter and top with the sliced celery heart and leaves and the parsley leaves. Top that with the browned or grilled octopus and then finally the olives. Lastly drizzle with all of that vinaigrette and serve at room temperature.
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For all recipes visit – www.trade.tasmanian.com.au

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"I was so happy to be able to create a dish showcasing stunning Tasmanian octopus. They are caught in specially designed pots to ensure best practices which result in the finest fresh Tasmanian octopus you can get." Danielle.