



# World Gourmet Summit 2007

## Conrad Centennial Singapore

12 April 2007 / 9.30am to 2.30pm

### OLIVE FRIED OCTOPUS AIOLI, FRIED EGGPLANT, ENDIVE LETTUCE SALAD

**Presented by  
Cheong Liew**

Ingredients:	
2ltr	Olive Oil
2	Garlic Cloves, Peeled
8	Chillies
1	Lemongrass
200gms	Black Olives
1kg	Octopus, Cleaned
1	Eggplant, Sliced
2	Garlic Cloves, Peeled and Chopped
To Taste	Sea Salt
To Taste	Freshly Ground White Pepper
	<u>Endive Lettuce Salad</u>
1	Lemon, for Juice
1	Orange, for Juice
100ml	EVO
1	Avocado, Peeled and Diced
1	Pink Grapefruit, Peeled and Sliced
8	Spanish Onions, Peeled
1	Endive Lettuce, Head
200gms	Salted Capers
	Grapefruit Zest, for Garnishing



#### Recipe Notes:

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## Method for Cooking:

1. Heat olive oil in a large pot until smoking point. Add the garlic, chillies, lemongrass and black olives, stirring until fragrant, for 2 minutes. Remove pot from the heat and add the octopus, cover with a lid and steep for 1 hour. Remove steeped octopus from the olive oil and allow both octopus and olive oil to cool down. Once cooled, transfer octopus and olive oil into a clean bowl and refrigerate until ready to use. Cut octopus into slices just before serving.
2. Heat olive oil in a sauté pan and sauté eggplant slices with chopped garlic until slightly browned, for 10 minutes. Drain the sautéed eggplant on absorbent paper towels, then transfer to a steam-oven to cook for 3 minutes.
3. For the Endive Lettuce Salad:  
Mix well lemon juice, orange juice, EVO, diced avocado, pink grapefruit slices and Spanish onions in a bowl. Place endive lettuce in a salad bowl and gradually add the vinaigrette in a slow stream and toss well.
4. To Serve:  
Place octopus slices onto each serving plate and topped with endive lettuce salad. Garnish with sautéed eggplant, salted capers and grapefruit zest.