



*Heart of Palm Salad, Grilled Octopus, Sea Asparagus,
Finger Lime & Chipotle Aioli*

Ingredients:

1 octopus about 2 lbs.
1 bottle red wine
½ bottle red wine vinegar
1-gallon water
1 lb. fresh heart of palm
¼ lb. sea bean
8 pieces finger lime
2 cups olive oil
3 lemon juice
½ cup mayonnaise
1-tablespoon chipotle puree
½ cup micro cilantro
salt and pepper

Serves: 8

Preparation: Octopus

In a tall pot bring the red wine, red wine vinegar and water to a boil. Temper the octopus, by submerging it 3 times for 30 seconds into the boiling liquid. Then, drop the octopus into the liquid and simmer for about 1 hour 15 minutes or until perfectly tender. Cool off the octopus, cut off the head and pop out the beak. Clean off the webbing between each tentacle and gently remove suckers, which are coming off easy, with a small amount of scraping. Cut octopus in 2 inch pieces, season with olive oil and lemon juice.

Heart of palm

Shave it thinly by using a mandolin, then season with olive oil, salt and lemon juice.

Sea bean

In boiling water, blanch the sea bean for 5 seconds, then chock them in an ice bath. Strain and dry them on paper towel.



Finger lime

Split them in half longwise, and remove the flesh, keep aside in a small bowl by adding a drop of olive oil.

Chipotle mayo:

Mix mayonnaise with chipotle puree and lemon juice.

Presentation:

On a hot grill, grill the octopus right before plating.

On a large platter create a bed of heart of palm salad, top with three grilled octopus pieces, and sprinkle with the finger lime pearls. Decorate attractively with the sea bean dresses lightly with olive oil and lemon juice. Drizzle delicately the chipotle mayo over the salad. Garnish with a few springs of micro cilantro. Serve immediately.

Hubert Keller

Chef/ Owner

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