CROATIAN RECIPES

OCTOPUS SALAD

Ingredients:

2.5 kg medium or large octopus – cleaned

1.5 kg boiled potatoes

1 large onion, finely sliced

2 cloves of garlic, finely sliced

Extra virgin olive oil

Parsley, finely chopped

Bay leaves

Salt and pepper

Wine cork

Instructions:

In a large pot cover generously with water the octopus and bay leaves. Add salt and pepper and the wine cork to the water and bring to the boil.

Reduce the heat and simmer until tender (around 20 minutes or so).

In another pot boil the potatoes. Once they are done cut them into small cubes.

Drain the octopus and clean the head. Cut the meat of the octopus into small pieces.

Add the potatoes with the octopus and finely chop an onion, garlic and add.

Dress the salad with extra virgin olive oil, salt, pepper and parsley

 Photo taken from webpage: [www.one-croatia.com](http://www.one-croatia.com)

SHRIMP RISOTTO

400 grams of cleaned shrimp

1 diced onion

2 cloves of garlic – diced

100 ml white wine

1 tbs chopped parsley

3 cups of rice

Extra virgin olive oil

Butter

Salt and pepper

Instructions:

Put olive oil in saucepan and add diced onion over medium heat.

Add garlic after a couple of minutes

Add rice and mix it all around

Start adding the seafood stock; as the stock is absorbed by the rice keep adding more stock and continue to stir

Add cleaned shrimps after a couple of minutes – do not overcook them

Add butter and let it sit for a few minutes

Add parsley



Photo taken from www.coolinarka.com