



Minced Restaurant and Catering

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Octopus Sisig

By: Chef Danilo B. Puga II

Prep time: 30 minutes

Cooking time: 10 minutes

Ingredients:

250 grams	Octopus, blanched then grilled
1 Tbsp	Canola Oil
1 tsp	Garlic, minced
2 Tbsp	Red Onion, small dice
2 tsp	Ginger, grated
1 pc	Chili Fingers, sliced
2 cs	Siling Labuyo, sliced
1 cup	Water
2 tsp	Bagoong Alamang
½ cup	Coconut Milk
1 Tbsp	Knorr Liquid Seasoning
TT	Salt
TT	Black Pepper, ground

Garnish:

3 pcs	Quail Eggs
1 Tbsp	Spring Onion, sliced
2 pcs	Cherry Tomato, halved
1 Tbsp	Shallots, sliced
1 pc	Dayap wedge
1 Tbsp	Ground Chicharon (optional)

Procedure:

1. Roughly chop the grilled octopus then set aside.
2. Pre heat the sauté pan then add the canola oil. Sauté the grated ginger until fragrant. Add the red onion and garlic. Do not brown.
3. Add the bagoong alamang and octopus. Mix until well combined.
4. Pour the coconut milk, Knorr Liquid Seasoning, salt and black pepper. Add the finger chili and siling labuyo then simmer for 2-3 minutes.
5. Pre-heat the sizzling plate.
6. Pour the octopus sisig in the hot plate then add the raw quail eggs, cherry tomatoes. Sprinkle with spring onion and fried garlic. Garnish with a dayap wedge. Serve immediately.