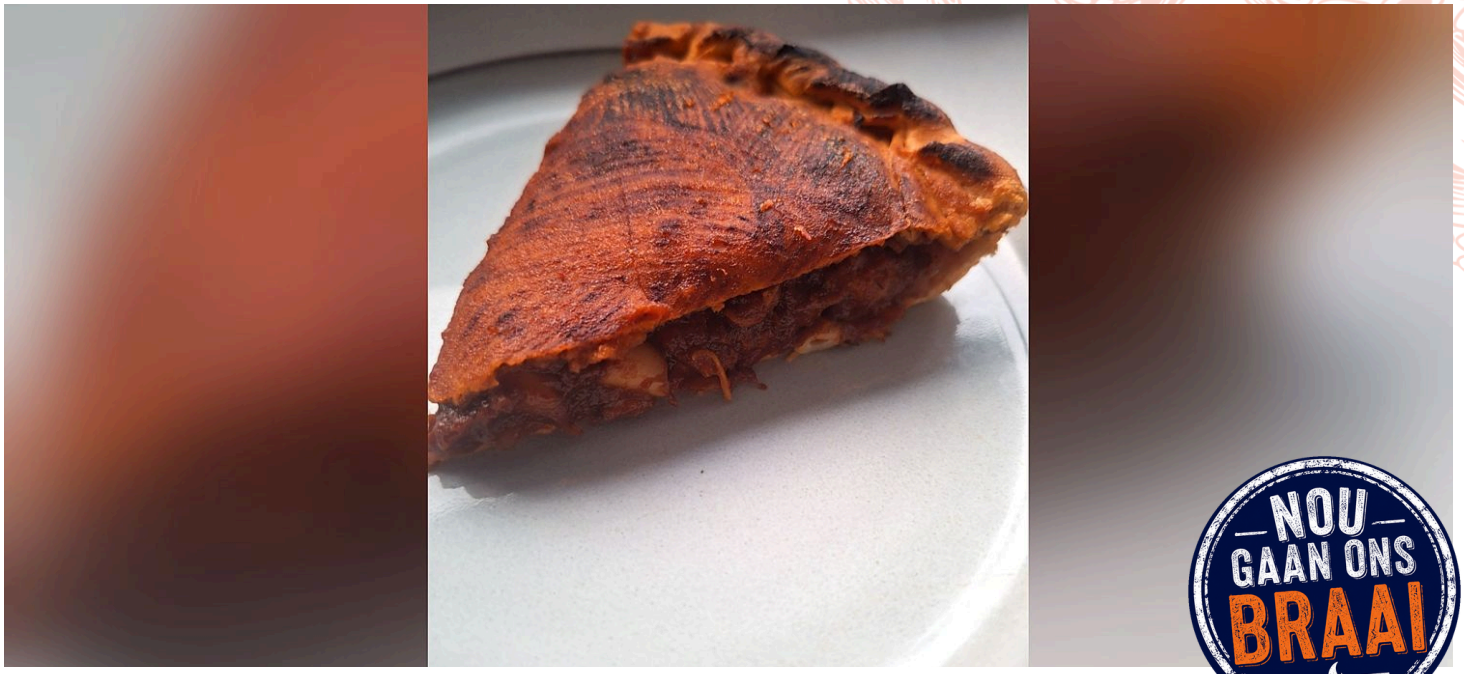
TIELLE DE SÈTE
BRAAI OCTOPUS PIE

Serves 8 | Prep time: 2 hours | Cook time: 1 hour



A French harbour-town classic gets the braai treatment: a smoky, spicy octopus and tomato filling baked in a golden pie in a cast-iron pan.

RECIPE BY EUGENE BRITOU, JOHANNESBURG

INGREDIENTS:

DOUGH

- [ ] 250g (2 cups) cake flour
- [ ] 5g (1 tsp) salt
- [ ] 15ml (1 tbsp) tomato paste
- [ ] Pinch of smoked paprika
- [ ] 45ml (3 tbsp) olive oil
- [ ] 100–120ml warm water

OCTOPUS FILLING

- [ ] 300g cooked octopus
- [ ] 1 small onion (about 100g)
- [ ] 1 red pepper
- [ ] 2 garlic cloves, chopped
- [ ] 30ml (2 tbsp) olive oil
- [ ] 250g crushed tomatoes
- [ ] 30ml (2 tbsp) tomato paste
- [ ] 5ml (1 tsp) smoked paprika
- [ ] Pinch of cayenne pepper
- [ ] 4g (¾ tsp) salt
- [ ] Pinch of black pepper
- [ ] 10g fresh parsley, chopped
- [ ] Zest of ½ lemon

TO FINISH

- [ ] 1 egg, beaten
- [ ] 10ml (2 tsp) olive oil
- [ ] Smoked paprika, for dusting
- [ ] Lemon wedges, to serve

METHOD:

01. **Make the dough:** mix the flour, salt, tomato paste and paprika. Add the oil, then enough warm water for a soft dough. Knead for 5–7 minutes and rest for 30 minutes.
02. Over hot coals, lightly char the onion, red pepper and octopus, then chop finely.
03. **Make the filling:** heat the oil in a cast-iron pan and soften the onion and garlic. Add the tomatoes, tomato paste and spices and simmer until thick.
04. Add the octopus and red pepper and cook for 5 minutes. Off the heat, stir in the parsley and lemon zest and let it cool slightly.
05. **Build the pie:** roll out half the dough to line a greased cast-iron pan. Add the filling, top with the rest of the dough and pinch the edges. Cut a small steam hole.
06. Brush with egg, drizzle with oil and dust with paprika.
07. Cook over indirect medium heat with the lid closed for 25–35 minutes, until golden. Rest for 10 minutes, then slice and serve with lemon.