

# ECCO DOMANI<sup>®</sup>

WINES OF ITALY

## Marinated Radicchio

**Marinated Radicchio with Octopus Salad**  
**Pairs well with Ecco Domani Pinot Grigio**

*Serves 4*

### Ingredients:

#### Marinated Radicchio:

5 cups water  
2 cups white vinegar  
1/4 cup sugar  
1 tablespoon salt  
1 tablespoon black peppercorns  
1 1/2 teaspoons juniper berries  
8 heads radicchio  
2 cups extra virgin olive oil  
1/2 bunch flat-leaf (Italian) parsley

#### Octopus Salad:

1 pound cleaned fresh octopus  
1 cup white vinegar  
1 tablespoon black peppercorns  
2 stalks celery  
1 onion, quartered  
5 cups water  
3 tablespoons extra virgin olive oil  
1 1/2 teaspoons red wine vinegar  
Salt and freshly ground pepper to taste  
1 tablespoon chopped flat-leaf (Italian) parsley  
2 to 3 wine corks (natural corks, not synthetic)

### Preparation:

#### Marinated Radicchio:

Bring the water, vinegar, sugar, salt, 2 teaspoons black peppercorns, and 1 teaspoon juniper berries to a boil in a large, deep saucepan. If using round heads of radicchio, quarter them. Bunches of long Treviso radicchio can be left whole. Place the radicchio in the saucepan and cook for 6 to 7 minutes, then drain well. Transfer the radicchio to a bowl or a large jar and cover it with the oil. Add the remaining peppercorns and juniper berries and tuck in the parsley. Cover and marinate the radicchio for 4 to 5 hours before using. It will keep for a week.

#### Octopus Salad:

Place the octopus in a deep saucepan with the white vinegar, peppercorns, celery, onion, and water.

