

► Pulbo a la Feria is Galicia's octopus dish - the recipe is from north west Spain



Pulpeiras are specialist octopus cooks who go from fiesta to fiesta, across NW Spain, practising the art of *pulbo a feira*: octopus “in the style of the fair,” which is the style in which Galicia most enjoys its octopus. This is available at any market in Galicia; all the market

squares have a building which houses *pulpo* stalls on market day. These stalls are always full at lunch time with local people.

Octopus is boiled in huge copper pots over flames and then its legs are dressed in olive oil, rock salt and a pinch of paprika, you can buy small medium or large portions then take your plate to a seat in the *pulpo* building where you can get drinks and bread to go with your dish.

When people come on holiday from other regions in Spain this is what they all want to try. It's not only the octopus but the whole atmosphere of the market area that creates a great feeling.

A local wine called Albarino comes from river valleys exiting into the *rias baixas* (lower estuaries) on the Pontevedra coast. It's a very reliable brand and it ranges from approximately four to eighteen euros. In the rest of Spain, octopus is pronounced *pulpo*.

Further information, about Spain's finest trout fishing rivers is found in
“The Essential Guide to Fly Fishing in Galicia - NW Spain”
available from: www.spainfishing.com