**Greek octopus balls**

**Method**

- Wash and clean the octopus thoroughly. Remove the mouth and eyes and scrub the suckers to remove any grit or sand.
- Place the octopus in a **deep pot**. Add the peppercorns, bay leaves, and balsamic vinegar.
- Cover pot with plastic wrap and allow to simmer for 30 minutes to 1 hour, depending on how tender you like your octopus.
- When ready, remove the peppercorns. Some may be stuck on the octopus.
- Chop the octopus into pieces and transfer to a **bowl**.
- Finely chop the herbs, the spring onion, and add them to the bowl along with lime zest and lime juice. Stir with a spoon.
- Add the breadcrumbs and the flour to the bowl. Lightly beat the egg and add it to the bowl.
- Add the olive oil, salt, pepper and stir with the spoon to combine.
- Shape about 17 balls and add them to a baking pan with flour. Make sure to cover their whole surface with the flour.
- Preheat oven to 180°C (350°F) Fan.
- Place a frying **pan** with the sunflower oil over medium heat.
- Dust off any excess flour from the meatballs and add them to the hot oil. Fry in batches for 2 minutes, until they are golden brown.
- Remove, transfer them to a clean **baking pan** and bake for 10 minutes.

**For the sauce**

- Combine 2 tablespoons of tahini and 3 tablespoons water in a small bowl.
- When completely combined, the lemon juice, salt and pepper. Mix.

**To serve**

- Serve the octopus balls with the sauce, lemon slices and finely chopped spring onion.

**Tip**

Dredge them in flour and store them in the freezer for up to 1 month!