

Salt and Pepper Squid

Preparation: 5 mins | Cooking: 20 mins | Serves 4 as a starter
Recipe by Nadeem Turkeyah

METHOD

Diagonally score local calamari with a sharp knife, then set aside.

Mix the white, black and Szechuan pepper with the flour in a large bowl.

Gently toss the fresh calamari through the pepper mix.

Heat cooking oil to med/high. Gently add calamari and cook until crispy. Remove and rest.

While the calamari is resting, put all the ingredients for the harissa paste in a blender and blend for two minutes until smooth.

Lightly toss the calamari through the paste.

Serve with local cos lettuce or lemon wedges, as desired.

Note: All fresh ingredients, oil, salt and herbs can be sourced locally.



INGREDIENTS

770g fresh local calamari
1 tsp black pepper
1 tbsp white pepper
½ tsp Szechuan pepper
50g Lighthouse plain flour
1 tsp harissa paste
1 head local cos lettuce (optional)
1 lemon (optional)

HARISSA SPICE MIX

100g roast capsicum
2 tbsp dill
2 tbsp fennel
2 tbsp fresh parsley
2 tbsp coriander
50ml lemon juice



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