

This was supposed to be another version of ?Surf & Turf? but it ended up with the Squid being a cross between Stuffed Squid and battered Calamari. The prepared Squid were 0.64p with a yellow sticker when they should have been over £6 ? They had very little chance of staying at the supermarket at that price!

Filling Ingredients:-

40g of Rice, boiled until fluffy, drained and cooled
6 Anchovies
1 Tbsp of Capers, drained
6 Sliced of Chorizo, chopped

Batter Ingredients:-

2 Eggs, whisked
Cornflour
Plain Flour (Gluten free for us)
Turmeric
Hot Chilli Powder
Garlic Salt
Onion Salt
Soda Water

Method:-

(1) Once the Rice is cool mix all the filling ingredients in a bowl
(2) Remove the ?Head? from the body and stuff the filling into the cavity.
(3) Shove the ?Head? part in with the ?Legs? hanging out.
(4) Mix the batter ingredients in a bowl.
(5) Heat a fryer to 160c.
(6) Dredge the stuff Squid in a little Flour.
(7) Dunk in the batter to evenly coat.
(7) Fry individually until the batter is golden brown.
(8) Drain on kitchen paper.

As always the small plate is for Smooh the Cat! She?s certainly extended her taste pallet over the last 9 months with us??.