

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??.