

Salt & Szechuan Pepper Squid



This is a delicious and simple recipe for squid. Lightly coated in sea salt and pepper and then fried to perfection. Perfect for a hot summer's meal served with a fresh garden salad. You can also use pre-cut calamari rings.

Ingredients

- 250g squid
- 1 cup (115g) flour
- 1 cup (115g) corn flour
- 2 tablespoons sea salt
- 2 tablespoons Szechuan peppercorns (or any black peppercorns)
- 3/4 cup peanut oil

Preparation method

1. Cut the squid tube to open up flat and remove any skin or tough inside bits. Cut across into 2cm wide strips and put aside.
2. Heat a small frying pan over high heat with no oil. Roast the peppercorns for a few minutes until they start to sizzle and pop then remove from the pan and set aside. Add the sea salt to the pan and cook over high heat until the salt has turned a grey colour then remove from heat.
3. Grind the salt and pepper mixture with a mortar and pestle or spice grinder until it resembles a fine powder.
4. Heat a wok or deep frying pan with peanut oil over high heat.
5. Combine equal amounts of corn flour and flour in a plastic bag. Add the salt and pepper mix to the bag. In small amounts place the squid in the bag, seal and shake until thoroughly covered in the spice mix. Shallow fry the squid in batches until just cooked, approximately 30 seconds.
6. Serve and eat immediately.

Serves: 2