

Recipe of the Week

Salt & Pepper Calamari With Lime Mayonnaise



700g Cleaned Squid Tubes Sliced into Rings
1 tblsp Black Peppercorns
1 tblsp Szechuan Peppercorns
1 1/2 tsp ground white pepper
1 1/2 tblsp Sea Salt
3/4 Cup of Rice Flour
1 Egg White
Canola Oil for Deep Frying
1 tblsp fresh Lime Juice
1/2 Whole Egg Mayonnaise
Lemon Wedges

Combine Lime Juice and Mayonnaise. Cover and Refrigerate.

Combine Salt and Peppercorns in a heavy based frypan over medium heat and toast for 3-4 minutes until fragrant. Cool, then place in a mortar & pestle and crush to a coarse powder. Stir in ground white pepper.

Place half the mixture in a large bowl and add the Rice Flour.

Lightly beat the eggwhite until frothy.

Coat squid in egg white, then flour mix and deep fry in batches for 1-2 minutes or until golden and cooked through. Drain on absorbent paper.

Serve with remaining peppercorn mix, lime mayonnaise and lemon wedges.