

Recipe of the Week

Stuffed Calamari

1/2 cup Couscous
1/4 cup Olive Oil
1 Shallot, finely chopped
1 tbsp Parsley, chopped
4 Whole Black Olives, chopped
60g Marinated Fetta
Salt & Freshly Ground Black Pepper
12 small Squid, cleaned and peeled
1 tsp Harissa



Place couscous into a bowl with 1 tbsp of oil. Add 1/2 cup boiling water. Mix and stand for 5 mins for couscous to absorb the water. Fluff up with a fork to separate the grains.

Stir shallot, parsley, olives and fetta into couscous. Taste and adjust seasoning.

For the calamari, trim each one to the same length, approx 15cm and ensure they are thoroughly cleaned.

Fill each tube with 2-3 tsp of the mixture, making sure not to overfill. Secure the ends with a toothpick.

Mix together another tbsp of oil and harissa. Coat calamari in mixture and char-grill 3-4 mins on each side until calamari are slightly charred and thoroughly cooked through.