

Recipe of the Week!

Crisp Whitebait & Calamari with Lime Aioli

1kg cleaned squid tubes cut into 1cm thick rings

300g whitebait

300g (2 cups) plain flour

Lime Aioli

3 garlic cloves, finely chopped

3 egg yolks

1 lime, juiced

pinch of sea salt

1 cup olive oil



To make lime aioli place garlic, egg yolks, 2 tblspns lime juice & sea salt in a food processor. Process until well combined. With the motor running, slowly add oil until well combined. Season with salt & pepper. Transfer to a bowl. Cover the surface with plastic wrap. Refrigerate

Add enough oil to a large saucepan to reach a depth of 6cm. Heat to 180°C over medium heat (when oil is ready a cube of bread will turn golden brown in 15 seconds).

Place flour in a bowl. Add one-third of the whitebait and calamari, and toss to evenly coat. Shake off any excess flour. Deep-fry for 30 sec or until golden brown and tender. Use a slotted spoon to transfer to a plate lined with paper towel. Repeat, in 2 more batches, with the remaining flour, whitebait and calamari, reheating oil between batches.

Place on a serving platter and serve immediately with Lime Aioli.