

Chilli Salt & Szechuan Pepper Squid

Squid is a robustly textured seafood, however it requires the correct preparation to ensure it is not overcooked & becomes rubbery. This is a traditional Cantonese dish with a twist, the Szechuan pepper adds an aromatic lemony flavor profile & the chilli brings in the heat that black pepper would normally.

Ingredients

4 Squid Tubes (or 2 whole Squid)
130gms Cornflour
130gms Rice Flour
1/2 tsp Chilli Powder
1 tsp Szechuan Pepper (finely ground)
1 tsp Flaky Salt
200mls Milk
Oil for frying

Chefs Notes:

Szechuan Pepper can be found in Asian Food Stores & in some Supermarkets.

Garnish (all optional)

1 Lemon – cut into 12 wedges
16-20 Coriander Leaves
30 pieces Fried Shallots (found in most Asian stores)
1 Fresh Chilli – finely sliced
16-20 each Enoki/Needle Mushroom

Makes 4 Entrée Portions



Method

- To prepare the squid tubes cut the tube in half lengthways & remove cartilage/cuttle bone (thin clear shard that runs the length of the tube), score the squid without completely cutting through – score the full length of the squid with lines approximately 5mm apart on a 45 degree angle.
- If using whole squid cut the tentacles & scrub to remove any of the hard sucker rings, remove the beak from the tube & cut the triangle tail from the tube - only use the cleaned tentacles & cleaned tube (as above preparation)
- Cut the tubes & tentacles into bite sized pieces.
- Mix all dry ingredients well.
- Place the squid into the milk (this ensures the dry ingredients sticks to the squid).
- Heat the oil to 185°C in a deep fryer
- Remove the squid from the milk & shake any excess milk then dredge the squid through the dry ingredients (seasoning) ensuring .
- Fry small amounts of squid till the coating is crisp. Remove & drain on a paper towel.

Completing the Dish to Serve

Evenly portion the squid & garnishes between 4 plates & serve hot

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