

Salt & Pepper Squid with Garlic Aioli

Wine Pairing:

Longview Nebbiolo Rosato

Serves: 8 to 10

Prep Time: 30 min

Cooking Time: 10 min

Instructions

- 1:**
Wrap whole garlic bulb in foil and roast until soft. Squeeze cloves out into your food processor. Also add eggs, mustard, vinegar, salt and lemon to the food processor.
- 2:**
Turn food processor on and slowly pour in 500ml vegetable oil to emulsify.
- 3:**
Prepare and heat deep fryer to 170°C.
- 4:**
Mix peppers and salt well in to flour. Coat squid in flour and drop into hot oil. Cook until the squid curls up. Dry on paper towel.
- 5:**
Serve squid drizzled with aioli.

Notes

As an additional option use finely sliced green and red chillis to garnish.

Ingredients

AIOLI

- 1 whole garlic bulb
- 2 egg yolks
- 1 whole egg
- 1 tsp good dijon mustard
- Dash of white vinegar
- Pinch salt
- Juice of 1/2 a lemon
- 500ml vegetable oil

SQUID

- 10 squid tubes—halved and scored
- 250g plain flour
- 3 Tbsp sea salt flakes
- 1 Tbsp cracked black peppercorns
- 1 Tbsp cracked pink peppercorns
- 1 Tbsp cracked green peppercorns

