



This was supposed to be another version of ?Surf & Turf? but it ended up with the Squid being a cross between Stuffed Squid and battered Calamari. The prepared Squid were 0.64p with a yellow sticker when they should have been over £6 ? They had very little chance of staying at the supermarket at that price!

Filling Ingredients:-

40g of Rice, boiled until fluffy, drained and cooled
6 Anchovies
1 Tbsp of Capers, drained
6 Sliced of Chorizo, chopped

Batter Ingredients:-

2 Eggs, whisked
Cornflour
Plain Flour (Gluten free for us)
Turmeric
Hot Chilli Powder
Garlic Salt
Onion Salt
Soda Water

Method:-

- (1) Once the Rice is cool mix all the filling ingredients in a bowl
- (2) Remove the ?Head? from the body and stuff the filling into the cavity.
- (3) Shove the ?Head? part in with the ?Legs? hanging out.
- (4) Mix the batter ingredients in a bowl.
- (5) Heat a fryer to 160c.
- (6) Dredge the stuff Squid in a little Flour.
- (7) Dunk in the batter to evenly coat.
- (7) Fry individually until the batter is golden brown.
- (8) Drain on kitchen paper.

As always the small plate is for Smooch the Cat! She?s certainly extended her taste pallet over the last 9 months with us??.