

## **Crispy fried spiced squid with mayo chilli sauce**

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Recipe by Chef Dale Sniffen  
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Serves:

**"Chef Dales Cooking tip on tender squid"** Cooked them hot and fast!! Combine and heat olive oil and grapeseed oil to 190c and cooked for 20 seconds, and no more.

1 kg fresh squid tubes and tentacles  
1 ½ cups self rising flour  
1 teaspoon baking powder  
3 heaped tbsp **Chef Dale's seafood blend**  
600ml **olive oil**  
250gm Grapeseed oil  
¼ cup good mayonnaise  
2 tbsp sweet Thai chilli sauce  
3 limes cut into cheeks

Cut the squid tube open and lightly score the inside with a crisscross pattern then cut into 13mm strips. Prepare the tentacles by removing the peek then cut in half. Place the prepared squid in a few layers of kitchen paper to absorb any extra moisture.

Combine flour, baking powder, seafood blend and mix together well. Toss the prepared squid through the seasoned flour until well coated, place the seasoned squid in the fridge for 30 minutes. This will allow the squid to pick up the seasoning and produce its own light batter.

Using a large heavy based 5L pot filled with olive oil and grapeseed oil which is excellent oil combination to fry seafood in heated to 190c. Test the oil with a piece of prepared squid and see if it sizzles the moment it placed in the hot oil, if nothing happens then just wait a bit longer. Once the oil hits 190c cook a few pieces of squid at a time until they float, don't over crowd then scoop out on to some kitchen paper to absorb excess oil and rest.

Serve on a tasting platter with a few lettuce leaves, combined mayo and chilli sauce then garnished with a few lime cheeks.