



CAMPBELLS
OF RUTHERGLEN

Recipe Inspiration

SALT & PEPPER SQUID PAIRED WITH
THE RIESLING 2018



TAKE ME HOME!

Recipe Inspiration

SALT & PEPPER SQUID PAIRED WITH THE RIESING 2018



INGREDIENTS

SQUID

- 3 large (750g) cleaned squid hoods
- vegetable oil, for shallow frying
- 1/2 cup rice flour
- 1 1/2 tablespoons freshly cracked peppercorns
- 1 tablespoon salt flakes
- 1 teaspoon Chilli Flakes
- Salad leaves, to serve
- Lemon wedges, to serve

SEAFOOD SAUCE

- 1/4 cup whole-egg mayonnaise
- 1/4 cup Tomato Sauce
- 1/4 cup thickened cream
- 2 teaspoons Worcestershire
- 1/4 teaspoon Tabasco sauce

METHOD

Step 1) Preheat oven to 160°C/140°C fan-forced.

Step 2) Cut each squid hood in half lengthways. Using a sharp knife score inside in a criss-cross pattern. Cut each piece in half lengthways. Cut each strip crossways into 4 pieces. Pat dry with paper towel.

Step 3) Heat oil in a wok or saucepan over medium-high heat.

Step 4) Combine flour, pepper, salt and chilli in a shallow dish. Lightly toss squid in flour mixture, shaking off excess. Cook, turning, for 2 minutes or until light golden. Transfer to a baking tray. Place in oven to keep warm while cooking remaining squid.

Step 5) Combine mayonnaise, tomato sauce, cream, Worcestershire sauce and Tabasco sauce in a bowl. Season with pepper. Cover. Place in the fridge for 1 hour to develop the flavours.

Step 6) Serve with salad greens, lemon wedges and seafood sauce. Pour a glass of chilled Riesling 2018 and enjoy!



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