

Fried Squid, Persillade, Carrots and Cider |

Recipe for 12 Tapas

Description

No matter what you call it, caldari, calamari or squid, it is sure to be good!

Tasty, fast and simple, this tapas is sure to please!

Ingredients

Squid

- 700 Gr Squid
- 3 Clove(s) Garlic
- 4 Sprig(s) Flat parsley
- 1 Unit(s) Lemon
- 100 Gr Flour
- 1 Unit(s) Jalapeno pepper
- 1 Bunch(es) Coriander
- 80 Ml Olive oil

- Salt and pepper

Carrot salad

- 300 Gr Carrot
- 50 Gr Apple cider vinegar
- 20 Gr Honey
- 1 Bunch(es) Chives
- 2 Unit(s) Shallot
- 100 Ml Olive oil

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Friteuse** at **380 F°**

Squid

Preparation:

Cut the squid into thin slices. Mince the garlic and parsley. Cut the pepper into small cubes. Pluck the cilantro. Zest and juice the lemon.

Persillade:

In a mixing bowl, combine the parsley, cilantro, garlic, lemon zest, salt and pepper, combine well and then add the oil. Season to taste!

The squid:

In a mixing bowl, place the squid and season with salt and pepper. Add flour generously and toss, making sure each ring is well coated. Transfer to a strainer to remove excess flour.

Fry immediately until you have a nice golden color, remove from the fryer and toss with the persillade. Serve immediately.

Carrot salad

Preparation:

Peel and cut the carrots into fine matchsticks. Mince the French shallot and slice the chives.

Salad:

In a mixing bowl, combine all of the ingredients, taste and adjust the seasoning and then let rest for

30 minutes before serving with the squid.

Bon appétit!