

Sautéed squid in olive oil and candied lemon and diced chorizo, fennel mousseline, Espelette pepper |

Recipe for 12 tapas

Description

The medditeranean taste in this flavorfull recipe will revive your taste buds!

Note

You can use squid, empty them and wash them yourself, then you'll need to cut into slices.

Ingredients

Squid

- 600 Gr Encornet
- 0.50 Unit(s) Preserve lemon
- 100 Gr Spanish chorizo
- 0.50 Unit(s) Lemon

- Salt and pepper

Fennel mousseline

- 300 Gr Fennel
- 1 Unit(s) Star anise
- 65 Ml 35% cooking cream
- 2 Pinch(es) Espelette pepper

- Salt and pepper

Toppings

- 1 Unit(s) Green onion
- 1 Unit(s) Lime zest(s)

- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Use frozen squid slices, which you can easily find in a supermarket.

Slice the fennel (ideally with a mandolin), keep some nice raw shavings for finishing. Ideally, keep some of the green sprigs from the fennel branches).

Finely chop the green onion on the bias (whistle). Lightly whip the 35% cream, then keep it in the fridge.

Cut the preserved lemon into small cubes (brunoise). Cut the chorizo into thin strips.

Squid

In a frying pan, sauté the squid slices (or strips) with olive oil for about 2 minutes.

Add the diced preserved lemon, salt and Espelette pepper, then add the slices of chorizo and a few sprigs of fennel (1 teaspoon).

Finish with a dash of lemon juice.

Fennel mousseline

In a sautoir, cook over medium heat the fennel shavings in olive oil.

Season, cook over low heat and covered for about 30 minutes, check regularly. Stir occasionally and stir with a wooden spoon.

Avoid browning, once the fennel is soft, pass it through a blender or food processor and once the puree has been obtained, all you have to do is incorporate the 35% whipped cream. Be sure of the seasoning.

Plating

On your small plates, place the fennel mousseline on the bottom, top with the squid, add a drizzle of olive oil, the green onions and the lime zest.

Bon appétit!