

Sautéed squid with garlic, parsley, sun dried tomatoes, croutons, chorizo chips

Recipe for 4 servings / 12 tapas

Description

A rich dish full of flavors, with a surf and turf spirit.

Note

The cookie cutter allows for simple, clean lines without staining your plate.

Ingredients

Squid

- 600 Gr Squid
- 2 Clove(s) Chopped garlic
- 4 Sprig(s) Chopped parsley
- 8 Unit(s) Sundried tomatoes
- 2 Slice(s) Bread loaf
- 200 Gr Spanish chorizo

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **195 F°**

Preparation

Chop the parsley and garlic finely.

Finely chop the sun dried tomatoes.

Cut the bread into small cubes (brunoise).

Remove the skin of the chorizo, then make nice thin slices, cut at 45 degrees.

Chorizo chips and croutons

CHIPS

Turn on the oven to 90 ° C (195 ° F).

Place thin slices of chorizo on a baking sheet with parchment paper. place another parchment paper over it, then another baking sheet to sandwich the chorizo in between.

Put it in the oven, then turn off the oven, let the chorizo dry by residual heat, for about an hour.

The length of time will depend on the thickness of the slices.

CROUTONS

Brown the croutons in a hot pan with a drizzle of olive oil. Spread them on a baking sheet and bake for 4 to 5 minutes.

Squid

In a bowl, season the squid with salt and a dash of olive oil.

In a hot skillet, fry the squid for 4 to 5 minutes.

Add the chopped garlic and the sun dried tomatoes, cook for another 2 to 3 minutes. Just before serving, remove from heat add the chopped parsley.

Plating

In your plate use a round cookie cutter, place the fried squid, without compressing it (we want to keep the volume).

Remove the cookie cutter and all the brunoised croutons.

Drop some nice chorizo chips here and there.

Bon appétit!