

Squid seared with thyme, anchovies and garlic cream sauce, artichoke puree, squid ink croutons

Recipe for 12 Tapas

Description

Easy, tasty, to share with freinds and family.

Note

best enjoy right away when still warm and crunchy!

Ingredients

Quids

- 600 Gr Encornet
- 2 Clove(s) Chopped garlic
- 30 Gr Butter
- 1 Cup(s) Flour
- 2 Sprig(s) Thyme
- 1 Unit(s) Lemon

- Salt and pepper
- Vegetable oil
- Olive oil

Artichoke puree

- 600 Gr Artichoke heart
- 500 Ml Water
- 500 Ml Milk
- 75 Ml Olive oil

- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Deep Fryer** at **425 F°**

Prep

Peel the garlic.

Warm the broth.

Drain the squids and slice (0.5cm).

Garlic cream

- 1 Head(s) Garlic
- 200 Ml 35% cooking cream
- 4 Unit(s) Anchovy fillet
- 100 Ml Vegetable stock

- Salt and pepper
- Vegetable oil
- Olive oil

Squid ink croutons

- 3 Unit(s) Brick sheets
- 125 Ml Clarified butter
- 6 Gr Squid ink

- Salt and pepper
- Vegetable oil
- Olive oil

Press the lemon and put the juice aside.

Mix the butter with garlic and thyme.

Quids

Season the squid with salt and pepper. Dip in the flour and tap to remove the excess.

In a hot pan with vegetable oil, stir fry the quids.

Once golden brown, add the thyme butter, garlic and lemon juice. Mix and serve.

Garlic cream

Dip the garlic in boiling water for few seconds. Repeat 3 times.

Mix everything in a blender. Put back in a pot and bring to boil while mixing continuously with a spoon.

Season with salt and pepper.

Artichoke puree

Using frozen artichokes hearts, dip them in a pot with water and milk and bring to a boil for 10 to 15 minutes until cooked.

Mix in a blender with olive oil and a spoon of butter, salt and pepper until smooth.

Quid ink croutons

Pass the flour through a sieve.

In a large bowl, mix all the ingredients with a whisk until a smooth, lump-free consistency.

In a hot non sticky pan, add a bit of butter and pour a ladle of the mix.

Let the mix expand in the pan and let the water evaporate. When the crouton is cooked, remove it using a spatula and put on a paper towel.

Handle with care.

Dressing your plates

On a wood board, put some squid, the garlic cream and the puree.

Decorate with the quid croutons.

Bon appétit!