

Le' Spice Salt and Pepper Spice Mix Recipe:

Salt and Pepper Squid (fried)

Serves 4

Ingredients

3 calamari tubes /or large cleaned squid hoods
1 L peanut oil or vegetable oil
40 grams self raising flour
20 grams of corn flour
3 shallot sliced and chopped red chillies for garnish
3 teaspoon of Le' Spice Salt and Pepper Spice Mix

Method

Using a large sharp knife cut through 1 side of the squid hood lengthways.
Open up and lay the squid flat on the chopping board with the inside surface facing up.
Score the surface diagonally to make criss cross pattern.
Cut into 3.5 cm square and pat dry with kitchen towel

Heat the oil in a wok until it reached 190 degree Celsius (or adds a 5cm cube of bread to the oil - it should turn light golden in 10 seconds.)

Combine the flour with 3 teaspoon of Le' Spice Salt and Pepper Spice Mix in a bowl
Add the squid and toss it gently to coat.

Divide the squids into 2 batches
Remove the squid from the flour and shake the excess flour
Add to the oil and cook for about 2 minutes or until the squid is golden and curl
Remove the squids from the oil and transfer into a plate lined with kitchen pepper towel.

Let the oil to rise to 190 degree Celsius
Then repeat the process for the second batch of squids

Garnish with shallot and red chili while the squids are still warm.

Note: substitute the squid with white firm fish or prawns