

Calamari Fritters 007



Calamari Fritters

with Sweet Honey Mustard and Lemon Myrtle Salsa

Recipe No.007

Vegetable oil for deep frying

8-10 Iceberg lettuce leaves

200 grams carrots sliced thinly

1 Lebanese cucumber sliced

3 limes halved

2/3 cup of Lacewood with Sweet Honey Mustard & Lemon Myrtle Salsa

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Calamari Fritter Ingredients:

800 grams chopped and thinly diced calamari

250 grams cooked jasmine rice

2 eggs

4cm piece fresh ginger grated

3 teaspoons of sambal (Oelek or similar from your Asian grocery store)

2 garlic cloves crushed

3 spring onions sliced thinly

Cup of coriander leaves

coriander stalks can be added for extra flavour

1 teaspoon of finely grated lime zest, rock salt and fresh

- ground pepper
1. Process the fritter ingredients until it has combined
 2. Heat the oil in a large pan or wok
 3. Shape large tablespoon of fritter mixture in oval or round balls
 4. Deep fry them in batches in hot oil until brown. Drain on absorbent paper.
 5. Serve fritters with lettuce leaves, carrot, cucumber, (and coriander leaves if you like), and the honey mustard and lemon myrtle salsa

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Chef's tip:

Sweet chilli sauce is also nice and lemongrass grated into the fritter mixture adds an interesting flavour

ENJOY!

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