

# Crumbed Calamari Burgers 002



## Crumbed Calamari Burgers

Recipe No.0021 Calamari steak

Tip Top Burger BunFlour

Egg

Milk and breadcrumbs

Mayonnaise

Iceberg lettuce

Tomato

Olive Oil

Salt and pepper to taste1. Thaw out one calamari steak

2. You can leave it whole or prepare calamari steak as in diag (1) and (2) to give you thinner pieces as in diag (3)

3. Season calamari and coat with flour

4. Immerse in beaten egg and milk to cover the entire surface

5. Drain and cover with bread crumbs; shake off excess crumbs

6. You have prepared your warm burger buns the same as grilled by cutting half

7. Place a dab of your favourite mayonnaise on the top and bottom of the bun before adding your choice of lettuce and tomato etc

8. Quickly pan cook or deep fry your crumbed calamari – drain on absorbing paper

9. Place the two halves together

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Chef's tip:

Mayonnaise can be flavoured with lemon zest or finely chopped capers or gherkins

***ENJOY!***

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