



## Calamari Fritti with Garlic Mayonnaise

Servings: 4

Active cooking time: 20 minutes

Beverage pairings: Martinsancho Verdejo

### Ingredients

1 lb	Squid, tubes and tentacles
1 cup	Wondra Flour
2 each	Eggs, large beaten
1 cup	Semolina Flour
As needed	Oil for deep frying such as vegetable oil
To Taste	Sea salt and Black Pepper
To Taste	Black Pepper
1 each	Lemon, halved
2 Tablespoons	Butter, whole room temperature
1 sprig	Basil, fresh rough chopped
2 each	Calabrian chilies or substitute with a pickled pepper of your choice

### Method of Preparation

1. In a Dutch oven, deep fryer or heavy bottom pot, heat over medium flames enough vegetable oil to fill the pan a little less than half.
2. Combine the butter, basil and chilies in a bowl, mix well and reserve at room temperature.
3. Meanwhile cut the squid tubes into rings.
4. Dredge the squid tubes and tentacles in the Wondra and shake off the excess flour. Then run through the egg wash and finally dredge in the semolina, again shaking off any excess.
5. Once the fryer oil has reached 325 °F, fry the calamari in two to three batches. Frying in batches avoids overcrowding the pan and helps the calamari cook more evenly.
6. Once they turn a golden brown, remove them from the oil, drain briefly and pop them into a mixing bowl. Add a couple spoonfuls of the butter mixture, salt, pepper and a squeeze of lemon.
7. Serve with the garlic mayonnaise below.

### Garlic Mayonnaise Ingredients

2 sprigs	Flat Parsley, chopped	1 cup	Olive oil
1 each	Lemon, juiced	To Taste	Sea Salt and Black Pepper
½ cup	Mayonnaise		
1 head	Garlic, peeled		

### Method of Preparation

1. Place the garlic cloves in a sauce pan and cover with olive oil. Heat just below a simmer and cook for 20 minutes. Do not fry the garlic.
2. Remove confit garlic from oil and reserve the oil for future use. It will have taken on a nice garlic flavor.
3. Work the garlic into a paste. Add the mayonnaise, parsley and lemon juice. Season with salt and pepper.