

Porto Azzurro, Italy

Salt and Pepper Squid

Ingredients:

1kg Fresh Calamari
Plain Flour
Salt and Pepper
Olive Oil

Method:

Mix flour, salt, and pepper in a bowl. Heat olive oil in a deep frying pan.

Remove the backbone of the squid, and cut the squid into rings. Cut the tentacles also, as desired. Place the squid in the flour mix and coat.

Make sure the oil is hot, and place the squid in the oil. Fry until golden. Serve with lemon.

