



# UCOOK

## Salt & Szechuan Pepper Squid

with a crispy tempura batter, lemon aioli & nutty black rice

This decadently crunchy batter is infused with the unique bite of Szechuan pepper and encases succulent morsels of squid. Served with black rice, pickled veg, charred corn, and a rich lemon aioli. Due to seasonality, we've had to sub corn on the cob for corn kernels but don't fret, there's no skimping on flavour!

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**Hands-On Time:** 25 minutes

**Overall Time:** 40 minutes


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**Serves:** 3 People


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**Chef:** Samantha Finnegan

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 Easy Peasy

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 Warwick Wine Estate | Professor Black  
Sauvignon Blanc

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## Ingredients & Prep

225ml	Black Rice
60g	Radish <i>rinsed &amp; thinly sliced</i>
3	Spring Onions <i>thinly sliced</i>
2	Lemons <i>1½ zested &amp; cut into wedges</i>
60ml	That Mayo (Original)
360g	Squid Heads & Tubes
22,5ml	Szechuan Peppercorn
90ml	Tempura Flour
150g	Corn
90ml	Umami Seasoning <i>(60ml Soy Sauce &amp; 30ml Sesame Oil)</i>
60g	Green Leaves <i>rinsed &amp; gently shredded</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Egg/s

**1. NUTTY BLACK RICE** Rinse the rice and place in a pot with 900ml of salted water. Pop on a lid and place over a medium heat. Once boiling, reduce the heat and simmer for 30-35 minutes until the water has been absorbed. If it starts to dry out, add more water in small increments to continue cooking. On completion, it should be tender but bouncy.

**2. PICKLE, ÄÖLI, SQUID & PEPPS!** Toss the sliced radish and spring onion with the juice of 3 lemon wedges. Season and set aside to pickle. Combine the mayo with the juice of 3 lemon wedges and the lemon zest to taste. Season and set aside for serving. Rinse the squid to remove any residue, pat completely dry, and set aside. Using a pestle and mortar or the back of a sturdy knife, crush the peppercorns until fine. Place in a bowl with the flour and a pinch of salt. Mix and set aside.

**3. CHAR THE CORN** Place a pan over a high heat with a drizzle of oil. Once hot, add the corn and fry for 5-6 minutes until starting to char. Transfer to a bowl, cover to keep warm, and set aside.

**4. TEMPURA FRY-UP** When the rice has 10 minutes remaining, whisk 2 eggs in a shallow dish with 40ml of water. Gradually whisk in the flour and pepper mixture until there are no lumps. Return the pan to a high heat with 2cm of oil covering the base. When very hot, use tongs to dip the squid pieces into the batter. Allow any excess to drip off, then place in the oil. Fry for 2-3 minutes until crispy and golden, shifting as they colour. Be careful, the oil may spatter! Remove on completion and drain on paper towel. Do this step in batches to avoid overcrowding the pan.

**5. LAST LITTLE BITS** When the rice is cooked, remove from the heat and drain if necessary. Stir through the umami seasoning until evenly distributed. Toss the shredded green leaves with a drizzle of oil and some seasoning.

**6. GET A LOAD OF THAT CRUNCH!** Make a bed of rice, scatter over the pickled veg, and pile up the crispy Szechuan pepper squid. Pop on a dollop of lemon äöli and serve the dressed leaves and charred corn on the side. Scrumptious!



## Chef's Tip

Black rice is as richly coloured as it looks! During cooking, it can give off a natural black dye, so we advise using a stainless steel pot as it may stain ones made from other materials, such as enamel.

## Nutritional Information

Per 100g

Energy	788kj
Energy	188Kcal
Protein	9.1g
Carbs	27g
of which sugars	1.3g
Fibre	3.9g
Fat	5g
of which saturated	1g
Sodium	393mg

## Allergens

Egg, Gluten, Allium, Sesame, Shellfish, Wheat, Sulphites, Soy

Cook  
within 1  
Day