



UCOOK

Warwick's Salt & Szechuan Pepper Squid

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

A meal to make it feel like the weekend! 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 on the cob, and a rich lime aioli.

Hands-On Time: 25 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Samantha Finnegan

 **Easy Peasy**

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Ingredients & Prep

150ml	Black Rice
40g	Radish <i>rinsed & thinly sliced</i>
2	Spring Onions <i>thinly sliced</i>
1	Lime <i>zested & cut into wedges</i>
40ml	That Mayo (Original)
240g	Squid Heads & Tubes
15ml	Szechuan Peppercorns
1	Corn On The Cob <i>silks removed</i>
60ml	Tempura Flour
60ml	Umami Seasoning <i>(40ml Soy Sauce & 20ml Sesame Oil)</i>
40g	Gem Lettuce <i>rinsed & gently shredded</i>

From Your Kitchen

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

1. NUTTY BLACK RICE Rinse the rice and place in a pot with 600ml 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, AÏOLI, SQUID & PEPPS! Toss the sliced radish and spring onion with the juice of 2 lime wedges. Season and set aside to pickle. Combine the mayo with the juice of 2 lime wedges and the lime 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 that has a lid over a high heat with a splash of water to cover the base. Once simmering, add in the corn and pop on the lid. Cook for 6-7 minutes until most of the water has evaporated. Remove the lid, add a knob of butter or drizzle of oil, and fry for a further 2 minutes until cooked and golden, turning as it colours. Transfer to a bowl, cover to keep warm, and set aside.

4. TEMPURA FRY-UP When the rice has 10 minutes remaining, whisk 1 egg in a shallow dish with 30ml 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 lime aioli and serve the dressed leaves and charred corn on the cob 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	787kJ
Energy	188Kcal
Protein	7.9g
Carbs	28g
of which sugars	1.8g
Fibre	3g
Fat	5.4g
of which saturated	1.1g
Sodium	402mg

Allergens

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

Cook
within 1
Day