



UCOOK

Haute Cabrière Curry-Dusted Calamari

with garlic aioli & smashed avocado

There is nothing quite like deliciously crispy curry-flavoured fried calamari. The squid is only elevated by That Mayo garlic aioli and a creamy roasted baby potato salad. Freshness oozes from the smashed avocado and sliced spring onions. Crispy onion pieces add a lovely crunch. So much texture. So much flavour. Plenty to satisfy the taste buds.


Hands-On Time: 35 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Megan Bure

 Easy Peasy

 Haute Cabrière | Chardonnay Unwooded

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Ingredients & Prep

1kg	Baby Potatoes <i>rinsed & halved</i>
2	Avocados
4	Spring Onions <i>finely sliced</i>
2	Lemons <i>zested & cut into wedges</i>
85ml	That Mayo (Garlic)
160g	Peas
80g	Green Leaves <i>rinsed & roughly shredded</i>
125ml	Crème Fraîche
600g	Squid Heads & Tubes
500ml	Cake Flour
20ml	Medium Curry Powder
80ml	Crispy Onions

From Your Kitchen

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

1. CRISPY 'TATOES Preheat the oven to 200°C. Spread out the halved baby potatoes on a roasting tray in a single layer. To make sure they do get crispy, don't overcrowd the tray – use two trays if necessary. Coat in oil and seasoning. Roast in the hot oven for 30-35 minutes until crisping on the outside and soft on the inside, shifting halfway.

2. SO FRESH & GREEN Boil the kettle for step 3. Halve the avocados and remove the pip. Scoop the flesh out into a bowl and roughly smash. Add ¾ of the sliced spring onion, and seasoning to taste. Squeeze over some lemon juice, mix to combine and set aside. Loosen the garlic mayo with some lemon juice and season.

3. SO SO GREEN! Submerge the peas in boiling water for 2-3 minutes until plump and heated through. Drain on completion and set aside. In a separate bowl, place the shredded green leaves. Drizzle over oil and season. Toss to combine and set aside.

4. SALAD VIBES Once the potatoes have finished roasting, smash each one down with a fork to roughly break them up and then place them into a bowl. Add the crème fraîche and the plumped peas and mix well until evenly coated and combined. Season and set aside for serving.

5. CURRY CALAMARI Slice the squid tubes into 1cm rings and pat dry with paper towel. In a large bowl, combine the flour and a good amount of seasoning, then add the calamari pieces and dust well. Remove the calamari pieces making sure to shake off any excess flour. Heat a pot filled with 3-5cm of oil. Once hot, drop in the pieces of coated calamari and fry for 2-3 minutes until golden brown. You may need to do this in batches. Carefully remove from the oil and drain on paper towel. In a shallow bowl, combine the curry powder with a pinch of salt. Toss through all the fried squid until evenly coated.

6. 'SEA' HOW GOOD Spoon the avocado mixture on the plate, top with the crisp calamari, ensuring a mix of heads and tubes. Dish up some creamy potato salad and generously dollop the garlic aioli around the plate and over the squid. Garnish with scatterings of crispy onions and the remaining spring onion slices. Side with the leafy greens and any remaining lemon wedges. Well done, Chef!



Chef's Tip

Not sure if your oil is hot enough for perfect crispy results? Test a piece of the batter and drop it into the oil, if it fries immediately then you're golden!

Nutritional Information

Per 100g

Energy	635kj
Energy	152Kcal
Protein	6g
Carbs	19g
of which sugars	1.7g
Fibre	2.4g
Fat	5.6g
of which saturated	2g
Sodium	55mg

Allergens

Egg, Gluten, Dairy, Allium, Shellfish, Wheat, Sulphites

Cook
within 1
Day