

Cyprus BBQ's Meze Collection - #4 Calamari / Kalamari & Garlic, Lemon Mayonaise

A golden, crispy Calamari (Kalamari). The recipe directs you to use 5mm slices of squid. However, a traditional Cypriot recipe often uses whole baby squids! Why not try a mix?



Ingredients

Calamari:

- Ground nut Oil
- 250g Plain Flour
- 1/2 tsp Cayenne Pepper
- 1/2 tsp Paprika
- 1/2 Salt
- 500g Squid (Calamari) Cut into 5mm rings
- 2 Eggs (Beaten)

Garlic & Lemon Mayonaise:

- 200ml Mayonaise
- 1 Clove Garlic (Crushed)
- 1/2 Lemon (Juiced)

Method

Garlic & Lemon Mayonaise:

1. Mix all ingredients together well and set aside

Calamari:

1. Half fill a deep frying pan/saucepan/Wok. (To check heat drop a 2cm cube of bread into hot oil, it should fry to golden brown in about 1 minute)
2. Place the flour, cayenne, paprika into a large clean sandwich bag.
3. Put in the squid pieces and shake to coat. (You may need to do two batches depending on the size of the bag)
4. Dip the squid in the beaten egg and carefully submerge in the hot oil.
5. Fry for 2-3 minutes until golden.
6. Drain on Kitchen paper and serve ASAP with the Mayonaise!

Enjoy, and we would love to hear from you if you enjoy the recipe. It's nice to hear about what works, doesn't work and any personal tweaks you may have made!

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