

squid



Salt squid with sweet chilli sauce

Ingredients : sauce

125g Sugar
1 Tablespoon salt
1cm Piece galangal
60ml Thai or rice vinegar
2 Red chillies, seeded and diced
½ Small red onion, finely chopped
¼ Cucumber, finely chopped

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Ingredients

300g Squid, cleaned and thinly sliced
Cornflour
Vegetable oil for deep-frying
1 Tablespoon salt
1 Tablespoon five spice powder
1 Tablespoon ground white pepper
2 Spring onions, finely sliced
2 Hot chillies, finely sliced

Instructions

Sauce: Deep-fried garlic chips, Julienne of ginger and coriander leaves with cucumber.

Place all sauce ingredients except the onion and cucumber in a pan and heat until the sugar has dissolved. Boil for 10 minutes until reduced and thickened. Cool, then add the onion and cucumber. Toss the squid in a little cornflour. Deep-fry in batches until crisp. Drain on kitchen paper, then toss with the seasoning, spring onions and chillies. Serve hot with the dipping sauce.

Serves 4