

Crispy Squid and Lime Salad Recipe

Ingredients:

1 small lime
Oil for deep-frying
200 g cleaned baby squid, slice into rings
30 sweet basil leaves
2 lemon grass stalks, trimmed of all tough leaves and finely chopped into rings
10 Kaffir lime leaf, rolled into a thin cylinder and finely sliced across
110 g roasted peanuts
5 small fresh red or green chilies, finely chopped
½ teaspoon salt

Method:

Cut the lime into quarters. Remove and discard the core and most of the pips. Dice the segments, with the skin, to make tiny cubes, removing any remaining pips. Set aside. Heat a pan of oil for deep-frying to 200 degrees Celsius. Using a mesh sieve or strainer, deep-fry squid until golden and crisp. Drain on paper towel and turn into a large mixing bowl. Deep-fry the basil until crispy; drain and turn into the bowl. Repeat the process with the lemon grass and then the Kaffir lime leaves. Add all the remaining ingredients, including the reserved lime cubes, to the bowl. Mix well, turn on to a plate and serve.

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