

Crispy Squids Recipe

(Malaysian Recipe)

Ingredients: Serves 4

200g squid (calamari)

1 egg yolk

2 tablespoons cooking oil

150ml water

Seasonings:

a pinch of salt

a pinch of sugar

½ teaspoon curry powder

a pinch of Chinese five spice powder

Crispy Batter:

100g plain flour

50g cornstarch

¾ tablespoon custard powder

1 teaspoon baking powder

Method:

Rinse the squids, score into florets and slice. Then, blanch into boiling water for a while. Remove and pat dry on kitchen towels. Keep aside. Combine the batter ingredients with seasoning and egg yolk. Add in water slowly and stir lightly until form into smooth batter, then mix well with cooking oil. Heat up oil, dip the squid pieces with batter mixture, place into hot oil slowly. Deep-fry over medium heat for about ½ minute. Dish up. Preheat oil until very hot, deep-fry the pre-fried squid pieces again until golden brown and crispy. Remove immediately. Drain well and serve immediately.

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