



## CHILLI SALT CALAMARI AND PASSION FRUIT SYRUP

Served with garlic mayonnaise and radish salad

(Serves 4)

- ❖ 250ml (1 cup) flour
- ❖ 15ml (1T) sea salt
- ❖ 30ml (2T) ground white pepper
- ❖ 65ml (¼ cup) chilli powder
- ❖ 375ml (1½ cups) oil
- ❖ 400g whole calamari, cleaned and prepared

### PASSION FRUIT SYRUP

- ❖ 6 passion fruit, halved and pulp scooped out

### PASSION FRUIT SPONGE

- ❖ 2 passion fruit
- ❖ 125ml (½ cup) water
- ❖ 125ml (½ cup) sugar
- ❖ 15ml (1T) gelatine powder
- ❖ 45ml (3T) ice water
- ❖ 125ml (½ cup) water
- ❖ 3ml (½ tsp) salt
- ❖ 5ml (1 tsp) lemon juice

### SALAD

- ❖ Handful of rocket and mint leaves
- ❖ 2 radishes, sliced
- ❖ 65ml (¼ cup) Worcestershire sauce

### GARLIC MAYONNAISE

- ❖ 90ml (⅓ cup) mayonnaise
- ❖ 2 cloves garlic, crushed

### METHOD:

1. In a bowl, combine the flour, salt, pepper, chilli powder and mix well. Heat oil in a frying pan.
2. Roll calamari in the flour until well coated. Shake off the excess flour and place calamari gently in the pan or deep fryer. Deep-fry for two minutes and drain on kitchen paper.
3. **To make passion fruit syrup:** Strain pulp through a sieve, to remove all the seeds. Place in saucepan and reduce until syrupy.
4. **To make passion fruit sponge:** Halve passion fruit and discard seeds. Place flesh in a blender and reserve the rind. Blend until smooth. Strain through a sieve. Measure 3 tablespoons of purée and reserve. In

a medium saucepan simmer water, sugar and passion fruit over medium heat for 15 minutes to infuse syrup. Remove from heat, cover and leave for 1 hour. Strain through sieve. Weigh ¼ cup of syrup.

5. Line a baking tray with plastic wrap and chill. Sprinkle gelatine in ice water and leave for 5 minutes. Melt gelatine in bowl over boiling water in saucepan. In a separate saucepan, bring 3 tablespoons of passion purée, ¼ cup of syrup, water, salt and lemon juice to the boil over medium heat. Add gelatine and stir until dissolved. Remove from heat.
6. Place syrup in bowl of an electric mixer. Allow to cool for 10 minutes. Whip on high speed until stiff peaks form. Place in tray and cool in fridge. Cut into desired shapes and serve with calamari.
7. **To make salad:** Mix together rocket, mint, radish and Worcestershire sauce.
8. **To make garlic mayonnaise:** In a separate bowl, whip together mayonnaise and garlic. Serve the salad topped with calamari, mint leaves, passion fruit sponge and garlic mayonnaise. ➤