

Calamari Fritti

Description: Crisp Fried Baby Squid in a Cone, Lemon Garlic Dip

Serving Size: 50

Categories:

Cost Per Serving	
\$	0.73

Action	Date	Initials
Created	8/16/2012	CR
Revised	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
5	kg	Baby Calamari tubes		20-100000707
1	lt	Milk		20-100000577
1	kg	All-purpose flour		20-100000470
0.35	kg	Oil for frying		20-100001609
		Citrus Aioli:		
0.2	kg	Garlic cloves		20-100000869
1	lt	Milk		20-100000577
1.5	kg	Mayonnaise		20-100001437
0.225	lt	Lemon juice		20-100001384
0.1	kg	Chervil		20-100000888
0.5	lt	Olive oil		20-100018656
		Garnish:		
2.75	kg	Lemons (6)	50 lemon crowns	20-100000771
0.15	kg	Parsley	chopped and sprigs	20-100000839

Method of Preparation:

Calamari:

- Soak calamari in milk.
- Season the flour and dust the calamari, ensuring to remove excess flour. Deep fry until the flour coating is crispy and of a light golden color. (about 12 to 14 rings per servings).

Aioli:

- Bring the milk to a boil and blanch the garlic cloves. Drain and cool.
- Process/blend the garlic with the mayonnaise, olive oil and chervil. Add lemon juice to taste. Season.