



JERNEJ KITCHEN

FRIED CALAMARI

Fried Calamari is a beautiful seafood main dish, perfect for all seasons. This is a quick, straightforward, beginner-friendly recipe for the best calamari.

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
FRY:	5	MINUTES
TOTAL TIME:	15	MINUTES

350 g (1 pound) squid tubes and tentacles, cleaned

500 g (2 cups) oil, for frying

100 g (1 cup) semolina flour

1/4 tsp paprika powder

TOOLS AND EQUIPEMENT

paper towels
kitchen knife
cutting board
frying pan
plate
wire rack

CUT THE SQUID

Use fresh or frozen (defrosted) calamari. Clean them under running water and pat dry using paper towels. Cut the squid tubes into 2 cm / 1-inch rings using a sharp knife. Leave the tentacles whole. Season lightly with salt, then pat dry with a paper towel again.

HEAT THE OIL

Pour canola oil into a frying pan and place over high heat. Bring the oil to 175 °C / 350 °F. The easiest way to test this if you don't have a thermometer is by carefully dipping the end of the wooden spoon into the hot oil. When tiny bubbles start to appear, the oil is ready for frying.

DEEP FRY THE CALAMARI

Make the coating while the oil is heating up. Add semolina to a large plate, paprika powder, a pinch of salt, and a pinch of pepper. Stir to combine and coat the calamari evenly. Shake off any excess semolina. The easiest way to do that is by placing the calamari into the colander and shaking off any extra flour.

DEEP FRY AND SERVE

Working in batches of two or three, deep fry the calamari. Fry for 1 - 2 minutes or until the calamari is tender and crispy, then transfer to a wire rack lined with paper towels. Serve as soon as possible with your favorite side dishes like french fries and [tartar sauce](#).