Salt and Szechuan Pepper Squid with Hot Chilli Honey Aioli

MEDIUM • 30 MINS

This isn't your average salt and pepper squid. The difference? A bold kick of Capilano Hot Chilli Honey whipped into creamy aioli... mouthwatering (and perfect for sharing).

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	15 mins	15 mins	6 (as a snack)

Ingredients

Squid

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- 650g squid tubes (about 3)
- 1 tsp sea salt
- ½ Szechuan peppercorns
- 75g plain flour
- 85g fine polenta
- 1.5L high smoke point oil, to deep fry

Hot Honey Aioli

- 120g good quality mayonnaise
- 5 garlic cloves, crushed
- 2 tsp lemon juice
- 2 tbsp Capilano Hot Chilli Honey

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

1. To make the hot chilli honey aioli combine mayo, garlic and lemon juice, mix well. Spoon into a serving bowl, spoon over hot honey and swirl through.

2. Cut squid tubes into bite-sized pieces.

3. Grind salt and peppercorns in a mortar and pestle until fine. Combine with flour and polenta, stirring well.

4. Heat oil to 180° in a deep fryer or medium saucepan (if you don't have a thermometer you can tell when the oil is the right temperature when a small cube of bread browns in around 45 seconds).

5. In 3-4 batches, toss the squid pieces into the flour mixture to coat, shaking off any excess. Fry the squid until golden and cooked through (about 2 mins). Drain on paper towel while you repeat with remaining batches.

6. Pile into a serving bowl and serve with hot honey aioli.

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