



BRINDISA  
KITCHENS

Fried squid with paprika



# Fried squid with paprika

---

## INGREDIENTS:

SERVES 4

2 tbsp Brindisa La Chinata Mild Smoked Paprika

400g squid tubes

1 red pepper

6 spring onions

160ml whole milk

120g plain flour

2 tbsp chilli oil

Pinch of salt

Pinch of ground black pepper

---

## METHOD:

1. Defrost the squid tubes and ensure that they are fully cleaned. Then slice into 1/2 cm rings and place in the milk in the fridge for 3 hours.
2. Mix the flour, paprika, salt, and black pepper.
3. Pre heat fryer to 190 degrees.
4. Drain the squid rings from the milk but keep the milk.
5. Dip the squid rings into the flour then into the milk and back in the flour, shake off excess. Do this in batches to avoid clumping.
6. Fry the squid for 2-3 minutes until crispy and drain on absorbent paper, season with a little salt.
7. Warm the chilli oil and add the spring onion.
8. Place the squid rings in a serving dish and spoon the chilli oil dressing all over.