

# Salt and pepper squid

½ a bunch of fresh mint  
4 spring onions, sliced  
8 squid tubes  
white pepper, ground  
50g rice flour  
50g corn flour  
1 small chillie, sliced  
4 cloves of garlic  
1 Tsp red wine vinegar  
1-2l Oil for deep frying

Pat the squid dry with kitchen paper, then use a regular eating knife to lightly score the inside of the squid at ½cm intervals at an angle. Turn the squid through 90° and do the same again to create a criss-cross pattern.

When you're ready to cook, just under half fill a large sturdy pan with oil and place on a medium-high heat.

While it heats, tip 1 heaped Tsp of white pepper and the flours into a large bowl with a pinch of sea salt. Add the squid, toss and mix together to coat, then leave in the flour for a few minutes while you prick the chillies – if some are bigger, halve and deseed them first – then peel and finely slice the garlic 1mm thick

When you're ready to fry, add half the squid and chillies – it's important to cook in two batches so you don't overcrowd the pan. When it's all looking golden and lovely add half the garlic for a final minute.

Use a slotted spoon to scoop everything into a bowl or pan lined with kitchen paper to drain while you cook the second batch.

Whip out the paper, then cut the squid into bite-sized pieces and return to the bowl. Drizzle with the vinegar, add a good pinch of seasoning, the drained mint leaves and spring onion, toss it all together and serve with soy chilli caramel.

## Soy chilli caramel

100g brown sugar  
60ml w.w vinegar  
1 fresh chillies, finely chopped  
2 garlic cloves, finely chopped  
2 Tsp fish sauce  
25ml lime juice  
Soy sauce

Mix everything together and reduce, add soy sauce at the end to taste

1 intro  
4 prep squid and garnish, reduce caramel, fry  
4 finish caramel, fry more squid  
1 serve