

## **Salt & Pepper Squid**

Serves 4

### **Ingredients**

500g cleaned squid tubes  
2 tbsp self raising flour  
1 tbsp oil  
cornflour  
vegetable oil, for deep frying  
4 spring onions, chopped  
2 cloves garlic, chopped  
1 red chilli, chopped  
2 tsp rice wine

### **Five Spice mix**

1 tbsp ground ginger  
1 tbsp celery powder  
1 tbsp chicken stock powder  
1 tbsp salt  
1 tsp five spice powder

### **Method**

Combine all ingredients for five spice mix and set aside.

Cut tubes into triangles, this helps them to curl during cooking.

In a bowl, mix self raising flour, 1 tbsp oil and a little water to make a paste.

Place squid into mix and coat well.

Sprinkle each piece with enough cornflour until the pieces are dry.

Heat enough vegetable oil for deep frying in a wok. Add squid in batches and cook until golden and crisp – drain.

Stir fry onion, garlic, chilli for 30 seconds until aromatic.

Return squid to wok and add 2 to 3 tsp of the five spice mix. Toss well to combine. Add rice wine vinegar, toss and serve immediately.