



## Aussie Style Calamari

Australians love fresh calamari as much as any other coastline country. Calamari are quite mild tasting, however the taste is formed by various marinades used, which also softens the calamari.

### Ingredients

#### Number of persons: 6

1 kg calamari, cut in rings  
Frying oil

#### Marinade:

3 eggs  
2 teaspoons [Vegeta Chicken Stock Powder](#)  
2 garlic cloves, crushed  
1 teaspoon ginger, chopped  
2 tablespoons soy sauce

#### Batter:

300 g plain flour  
1 teaspoon salt  
ground pepper

#### Serving:

250 g fresh cucumber, sliced  
100 ml sweet chilli sauce  
Coriander, grounded



Preparation time: 45 min

Energetic value: 527 kcal / 2203 kJ

Demanding:

### Preparation

1. **Marinade:** Combine eggs, Vegeta Chicken Stock Powder, garlic, ginger and soy sauce. Mix well.
2. Place calamari into the marinade and let stand for an hour.
3. **Battering:** add salt and pepper to flour and mix.
4. Remove the calamari from marinade and place handfuls of rings in the flour and coat them well. Fry in hot oil for a few minutes.
5. **Serving:** Arrange cucumber slices on a plate and in the centre place fried calamari.
6. Just before serving top with sweet chilli sauce.

### Serving

Serve hot, sprinkled with coriander.

### Tip

When frying the calamari it is important that not too many are cooked at once, as they will stick together.





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My notes

