

Salt and Pepper Squid

Ingredients

- 1 tsp sichuan peppercorns
- 1 tsp black peppercorns
- 1 tbsp sea salt flakes
- 30g plain flour
- 30g cornflour
- 400g squid, cleaned
- 1 tbsp vegetable oil, plus extra for frying
- 6 spring onions, sliced
- thumb-sized piece ginger, peeled and cut into matchsticks
- 3 red chillies, sliced

Method

STEP 1: Toast all the peppercorns in a deep frying pan or wok over a high heat for 30 seconds, then tip out and bash with a pestle and mortar along with the salt. Whisk together both the flours in a bowl, then mix in the peppercorn mixture.

STEP 2: Cut the squid tubes down one side and open out like a book. Lightly score the insides of the squid in a crisscross pattern using a sharp knife, without going all the way though, then cut into bite-sized pieces. Cut the tentacles into similar-sized pieces.

STEP 3: Heat a 5cm depth of oil in a heavy-based pan or wok until 180C on a thermometer or a cube of bread browns in 30 seconds. Toss the squid in the flour mixture until completely coated. Shake off any excess and carefully lower into the hot oil – you'll need to do this in batches. Fry for 2-3 minutes or until crisp and golden, then drain on kitchen paper.

STEP 4: When all the squid is cooked, serve as is with lemon wedges for squeezing over, or heat 1 tbsp of oil in a wok over a high heat until hot and stir-fry the spring onions, ginger and chillies for 30 seconds until lightly golden. Fold in all the squid and toss to combine. Tip into a serving bowl, sprinkle with a little more sea salt and serve.