



RECIPES

FRIED CALAMARI



INGREDIENTS

250g	Squids (frozen or fresh)
As needed	Prima Tempura Batter Mix (for dusting)

SEASONINGS

½ tsp	Salt
½ tsp	Black Pepper, ground
½ tsp	Onion Powder
½ tsp	Garlic Powder
¼ tsp	Paprika

BATTER

100g	Prima Tempura Batter Mix
190ml	Ice Cold Water

PROCEDURE

1. Cut the squids into rings and marinate with seasonings for about 30 minutes.
2. Mix batter ingredients and whisk gently until well-combined. Set aside batter.
3. Dust the marinated squid rings with some dry Prima Tempura Batter Mix, dip it into the batter and shake off the excess batter. Dust again with dry Prima Tempura Batter Mix.
4. Heat oil to 180°C. Fry the squid rings until crispy and golden brown.
5. Serve hot with desired dips and lemon wedges.

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