CALAMARI RINGS

What you need

1kg calamari rings
250ml flour
5ml paprika
5ml chicken stock powder
2 eggs
vegetable oil for deep-frying

Dipping sauce

250ml mayonnaise
peri-peri sauce, to taste
10ml tomato sauce

What you do

Rinse the calamari in cold water, blanch in boiling water, remove and pat dry

Mix the flour with the paprika and chicken stock powder and place in a plastic bag

Place calamari in the bag in batches and shake to coat with seasoned flour

Beat the eggs and dip each calamari ring in the beaten egg, then deep-fry until golden

Drain and serve with the dipping sauce

To make the dipping sauce, mix all the ingredients together