

**OVERALL time: 20 mins**

## CRISPY PIRI PIRI CALAMARI

Give your seafood menu a super spicy upgrade! Made with a dash of our Mozambiquan-style Piri Piri Chilli seasoning, this Crispy Calamari dish takes an all-time favourite to a whole new level.

Metric

**Number of servings : 4**

### ingredients

#### For the Calamari

- 125 g Cornstarch
- 125 g Flour
- 30 ml **Cape Herb and Spice Piri Piri Chilli 80g**
- 600 g Calamari/ Squid - Heads & Tubes, cleaned
- 7 ml Fresh Basil Leaves

#### For Frying

- Oil

#### For the Aioli

- 2 Small cloves of garlic
- 5 ml **Cape Herb and Spice Piri Piri Chilli 80g**
- 90 ml Mayonnaise
- 15 ml Fresh Lemon Juice

#### For Serving

- Lemon Wedges

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 10 mins | COOKING TIME: 10 mins**

**For the aioli:**

Combine the garlic and **Cape Herb & Spice Piri-Piri Seasoning** in a mortar and pestle and smash the garlic and spice into a paste.

Add the mayonnaise and lemon juice and mix to combine and set aside in the fridge until serving.

Then, in a large bowl combine the cornstarch, flour and **Cape Herb & Spice Piri-Piri Seasoning**. Add the squid and toss to coat well.

In a large wide pan, heat a few cm of neutral oil to 180°C. Drop the basil into the oil and fry for a few seconds until crisp.

Drain on paper towel.

*NB: Basil leaves contain a lot of moisture - the oil will splutter so be very careful and stand back.*

Add the coated squid in batches and fry, moving around the pan as needed, for about 1 to 3 minutes until crisp and golden.

Then drain this on a paper towel.

Plate the crispy calamari onto a platter and scatter with the fried basil leaves.

Serve with aioli on the side for generous dipping and plenty of lemon wedges.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://www.capeherb.co.za>

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