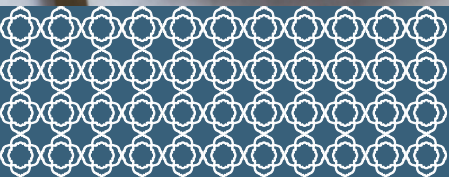


CHENIN BLANC

Paired with **SALT & PEPPER CALAMARI**



FLEUR
DU CAP
Alive with Flair

Wine Notes

Our Essence du Cap Chenin Blanc is a fresh wine with aromas of tropical fruit, opening into lime notes with a touch of oak spice.

Serves: 4 | Difficulty Level: Medium



Ingredients

Calamari

500g calamari tubes with heads (patagonica)
Oil to fry
Fresh coriander for garnish

Asian Dressing

100ml sweet Indonesian sauce
100ml chilli jam

Seasoning Flour

500g flour
10g salt
20g salt

Garlic emulsion

1x garlic, peeled
200ml milk
500ml cooking oil

Method

Calamari

Cut the calamari tubes into rings and clean the heads. Coat all of the calamari in the seasoning flour. Make sure to dust excess flour off. Deep fry the calamari in hot oil (180°C) in a deep frying pan or pot. Remove calamari after 1 minute and place onto paper towel for excess oil to drain. Calamari left in the oil for too long will become tough.

Asian dressing

Mix all ingredients together in a mixing bowl.

Garlic emulsion

In a blender, mix the milk and the garlic until finely blended. Slowly start to add the oil resulting in a thin stream of oil. We do this to give the mixture time to properly emulsify. Once the mixture is the desired consistency, stop adding the oil.

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