



Calamari a la Romana (modified texture)

Ingredients (serves 2)

200 g frozen Romana calamari

180 g fish broth

50 g semi-skimmed milk

Extra virgin olive oil

2 teaspoons mayonnaise

Food colouring

Lemon juice

Method

1. Fry the calamari and place on kitchen paper to drain.
2. Puree squid with fish broth using an immersion blender. Add 50 g of milk and a pinch of food colouring, blend again until the desired texture is achieved.
3. Serve the blended squid with a tablespoon of mayonnaise per person and a few drops of lemon juice on top.

Recommendations

We recommend mixing a little squid with the mayonnaise while adding the lemon juice.