



HAUTE CABRIÈRE

FRANSCHHOEK

Calamari with Savoury Rice & Lemon-Butter Cream

Serves 4 as a main | Pair with **Haute Cabrière Pinot Noir Rosé**



INGREDIENTS

For the calamari

800 g calamari tubes and tentacles, cleaned
Smoked paprika, to taste
Salt and pepper, to taste
Canola oil for cooking
1 large lemon

For the rice

250 g white basmati rice
1 onion, diced
1 large carrot, diced
1 large baby marrow, diced
1 garlic clove, finely chopped
50 g butter
Canola oil for cooking

For the sauce

500 ml cream
100 g butter in small cubes (leave in the fridge - required cold)
15 ml chili flakes
1 large lemon, juiced
50 g fresh chives, finely chopped
4 spring onions, finely chopped

METHOD

For the vegetables with the rice | Sweat the vegetables & garlic in a pan with some oil and the butter until soft. Season with salt, pepper and paprika. Once complete, remove from the heat and set aside.

For the rice | Add enough cold water in a small pot to just cover the rice, cook on medium heat until the water is cooked off. Remove from the heat and leave the lid on to allow final self-steaming. Now add the vegetables and gently mix through.

For the sauce | In a small pot add the lemon juice & bring to the boil. Add the cream and reduce by a third. Remove from the heat and add chili flakes & season. With a stick blender or whisk, blend in the butter. You should end up with a smooth silky sauce that covers the back of a spoon. Keep in a warm place to avoid splitting until ready to serve. You can add half the herbs & spring onions when ready to serve.

For the calamari | Season with salt, pepper and paprika. In a large hot pan with a little oil to coat the base of the pan, fry in batches of 1- 2 portions, about 2 minutes per batch. The aim is to cook it quickly, hence batches. You may consider cooking portion for portion. Once each batch is taken off the heat, season with lemon juice.

To plate | Heat up the rice, place on each plate, sprinkle the calamari over the rice, drizzle the sauce, garnish with the remainder of the herbs.

TIP | Add some additional chili sauce of your choice to taste, for added bite!