



# HAUTE CABRIÈRE

FRANSCHOEK

## Curry-dusted Calamari with Aioli & Smashed Avocado

Serves 4 as a snack | Pair with **Haute Cabrière Chardonnay Unwooded**, or **Pierre Jourdan Tranquille**



### INGREDIENTS

#### For the aioli

2 egg yolks  
300 ml canola oil  
Juice of 1 lemon  
1 tsp Dijon mustard  
½ a glove of garlic, finely grated  
Salt to taste

*Makes about 300 ml and can be refrigerated for up to a week*

#### For the smashed avocado

1 avocado  
1 spring onion, finely chopped  
Salt and pepper to taste  
Squeeze of lemon juice  
1 tsp olive oil

#### For the calamari

350 g calamari tubes and heads, cleaned (Patagonian is recommended)  
150 g cake flour  
1 tsp mild curry powder  
Salt and pepper to taste  
Oil for medium to deep frying (a pot is suggested)  
Bonus ingredient | chives to garnish – not essential

### METHOD

**For the aioli** | In a mixing bowl, thoroughly whisk the egg yolks, half the lemon juice and mustard, when the mixture becomes lighter, almost white, start adding the oil in a thin stream. (TIP – if the mixture appears to be splitting, add a few drops of cold water to stabilise.) Once all the oil is incorporated, add the garlic, salt, and the rest of the lemon juice. Whisk well and set aside.

**For the avocado** | Peel and roughly crush, add the spring onions, and seasoning. To end off, add the lemon juice which also helps ensure the avocado does not discolour. Set aside.

**For the calamari** | Slice the tubes into 1cm rings. Pat all calamari dry with paper towel. In a large mixing bowl, mix the flour and seasoning, then add the calamari and dust well. Remove from the flour and in a colander or sieve, shake off the excess flour. Heat a pot of oil to 160°C, (no thermometer? Then test a piece, if it fries immediately then you're golden). You are looking for a golden brown colour after about 60 to 90 seconds of frying. Do in batches.

**To plate** | Spoon the avocado mixture on the plate, add the calamari, ensuring a mix of heads and tubes. Generously dollop aioli around. If you are feeling fancy, garnish with some finely chopped chives.