



## **Crispy Fried Squid Tostadas with Chipotle Mayonnaise** **Thomasina Miers 19/03/10**

Serves 6

### **Ingredients**

*For the Chipotle Mayonnaise:*

3 egg yolks  
2 tsp Dijon mustard  
3 tsp chipotles en adobo  
A couple of good pinches of sea salt and pepper  
2 garlic cloves, crushed  
200ml half olive oil and half vegetable oil  
1 tbsp red wine vinegar  
½ tsp castor sugar

*For the Squid:*

At least a litre of vegetable oil (you can re-use it later)  
250g plain flour  
Salt and pepper  
250g coarse cornmeal  
3 squid, cleaned, scored and sliced into small rings, about 650g  
3 large eggs beaten with 150ml whole milk  
3 shallots, sliced thinly  
1 lime, cut into wedges  
A small handful of coriander, freshly chopped

### **Method**

Pre-heat oven to 100°C.

To make the mayonnaise, put the egg yolks in a food processor with the mustard, half the chipotle, a good pinch of salt and the garlic.

Whiz to combine.

With the motor running, slowly pour the oil through the funnel of the food processor. The mayonnaise will thicken and emulsify.

Add half the vinegar and the sugar and taste (it may not need the other half) and season. Add more chipotle if you like the mayonnaise spicier and smokier.

In a large saucepan, heat the oil until a piece of squid sizzles when immersed.

Put the flour on a large plate and season with salt and pepper. Do the same with cornmeal.

Coat the prepared squid lightly in the seasoned flour, then dip in the beaten eggs and finally coat in the cornmeal.

Fry the squid, a few at a time, until golden and crisp and then drain on kitchen paper and keep warm in the oven.

Fry the shallots for a few minutes until crispy and brown.

Serve immediately with the mayonnaise, wedges of lime, deep-fried shallots and scattered coriander.