

Deep Fried Battered Squid with Garlic

Ingredients:

- 1 Clove of Garlic (Crushed Rubbed with Salt)
- ½ Lemon Juice
- 3 Egg Yolks
- 6floz Olive Oil
- Pinch of Salt

Method:

1. Pour the egg yolks in to a mortar with the lemon juice and garlic. Using the pestle start to stir in a circular movement maintaining the same direction. Now start to pour in the olive oil, but never add twice the amount you are adding to or it will curdle. If it does, remove the mix and add another egg yolk and start to add your curdled mix back again and continue with adding the olive oil.
2. You will know the mix is correct when it starts to come thick and to your liking.
3. When finished and taste, add salt and pepper to your taste.