



COOKING PASSION SINCE 1877

## Crispy Calamari Bao With Salted Egg Coconut Crunch



Serves: 2-4

### INGREDIENTS

500g **baby squid**, cleaned and quills removed (get your fishmonger to do this for you)  
200g cornflour season with ½ teaspoon salt and ½ teaspoon pepper  
3 garlic cloves  
1 fresh red chilli (or 1 bird's-eye chilli if you like it hot)  
2 spring onions, finely sliced  
vegetable oil for frying

### SALTED EGG & COCONUT CRUNCH

50g desiccated coconut  
1 steamed salted **egg** yolk mashed  
2 tablespoons Chinese five-spice  
1 teaspoon salt  
4 teaspoons granulated sugar

Sriracha / Japanese **mayonnaise** to drizzle

ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION

Wash the squid tubes and slice them open to lay them flat. Run the tip of your knife along the squid pieces in a diagonal criss-cross pattern (this will help the squid curl up nicely when cooking).

Place the squid tubes and tentacles in a mixing bowl and cover with the cornflour, then cover the bowl with a plate or lid. Hold the bowl and lid together firmly and shake to mix well.

After shaking, use your fingers to massage the cornflour into the squid until each piece is separate and is as dry as possible. Add more cornflour if necessary.

Finely chop the garlic and chillies. Finely slice the spring onions and chilli.

### FOR YOUR SALTED EGG COCONUT CRUNCH

Steam the salted egg for 10 minutes and allow to cool, and then remove the yolk and mash well with a fork. Toast the desiccated coconut in a dry frying pan over a medium heat for 4–5 minutes until evenly golden brown, then add to a spice grinder, coffee grinder or pestle and mortar with the remaining ingredients and grind the mixture to a fine powder.

### COOKING

Half-fill a large pot, wok or deep-fryer with vegetable oil and heat to 180° C, or until the tip of a wooden chopstick or skewer starts to fizz after a second or so in the oil.

Carefully add the squid pieces and deep-fry for 2–3 minutes or until golden brown. Remove the squid pieces carefully with a slotted spoon and drain well on a plate covered with kitchen paper.

In a separate wok, heat 1 tablespoon of vegetable oil over a medium-high heat. Add the garlic and chilli, then add the squid and toss together a few times. Transfer to your finished steamed bao (recipe below) then scatter over the spring onion and salted egg coconut crunch to finish before serving.

Serve with Japanese or sriracha mayo on the side.