



BEST PARTNERS

Recipes

Squid Ink Cone

90 g	sugar
260 g	milk
210 g	cake flour
40 g	almond powder
3 g	salt
28 g	cocoa butter
40 g	squid ink
	pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when baked and still warm.

Sautéed Squid

100 g	sliced squid in rings
10 g	chopped garlic
1	chopped red chili
10 g	lemon juice
20 g	olive oil
	salt, pepper to taste

Season the squid. Heat the oil and sauté the sliced squid rings quickly with garlic and chili. Add lemon juice and season.

Squid Ink Caviar

300 g	shellfish stock
30 g	squid ink
1.6 g	sodium alginate
1.2 g	sodium citrate
	salt, pepper to taste

Water Bath

1 kg	water
6 g	calcium chloride

Bring the shellfish stock and squid ink to a boil, adjust seasoning. Add sodium alginate and sodium citrate and stir until dissolved, simmer for 3 minutes. Cool slightly and pour into a pipette.

Bring 1 liter water and 6 grams calcium chloride to a boil and cool. Slowly squeeze the squid ink liquid into the room temperature water bath to set. Remove and drain.

Garnish

Crispy squid ink noodles, chilli.

