





CUTTLEFISH CHIPS

CJ JACKSON
RECIPE
CARD

Ingredients

1 large cuttlefish, cleaned and head only
5 tbps flour, seasoned with salt, pepper and turmeric
Oil for deep-frying

Directions

- > Heat the oil in a deep-fry fryer to 180C.
- > Cut the cuttlefish head into finger length 'goujons' strips.
Score each 'chip' – 2 – 3 times.
- > Pat dry with absorbent paper and roll in the seasoned flour.
- > Deep-fry the chips for 45 – 60 second until the cuttlefish is no longer translucent. Drain on kitchen paper and sprinkle with some rock salt.
- > Serve with tartare sauce or Hastings lemon ketchup.