

Miele

Stuffed oven baked squid

By Maggie Beer

10 minutes

Preparation time

10 minutes

Cooking time

4 serves

Serves



INGREDIENTS

Maggie Beer Extra Virgin Olive Oil
2 brown onions, finely chopped
2 cloves garlic, finely chopped
1 tbsp preserved lemon rind, rinsed and finely chopped
4 anchovy fillets, drained and finely chopped
½ cup fresh breadcrumbs (I like to use sourdough)
1 2/3 cup finely chopped parsley
4 small–medium squid tubes (about 8cm long), cleaned
Maggie Beer Verjuice
Salt flakes, to taste
Lemon wedges, to serve

Caper berry salad

¼ cup Maggie Beer Extra Virgin Olive Oil
12 caper berries, halved if large
24 whole Kalamata olives, pitted
3 tsp Maggie Beer Red Wine Vinegar
1½ cups parsley leaves

METHOD

1. Preheat the oven on Fan Plus at 230°C.
2. Heat 2 tablespoons of olive oil in a frying pan over medium-high heat, add the onions and sauté quickly for 5 minutes then add garlic, lemon rind and anchovies and heat through. Add the breadcrumbs and stir to combine.
3. Remove from heat and stir through the chopped parsley and season to taste.
4. Spoon one quarter of the stuffing mix into each of the squid tubes, filling them to approximately 2.5 cm from the large end. Use tooth picks or skewers to secure the ends of the tubes.
5. Season the tubes with olive oil, Verjuice and salt flakes then arrange on a paper lined tray. Bake for 3-5 minutes on each side, then remove from the oven and rest on a warm plate. The tubes should be firm and filling cooked all the way through.
6. Remove the tooth picks and serve warm, drizzled with the pan juices along with caper berry salad, and lemon wedges.

Caper berry salad

1. Heat the olive oil in a frying pan on medium heat, induction setting 6 until hot, carefully add the 6 sliced caper berries, cut side down along with the whole capers and olives and fry until browned and slightly blistered. Remove from heat and transfer to a salad bowl.
2. When the oil has cooled, add the Red Wine Vinegar and mix to combine, adjust the flavour to taste. Add the parsley leaves and mix to combine.

Notes

- Caper berries can be substituted for 3 tablespoons of salted capers soaked and drained.