**CRISPY CALAMARI – GREEN NAM JIM AIOLI**

**100 g Calamari**

**50 g tempura mix**

**30 g milk**

**40 g nam jim aioli**

**1 lemon wedge**

**CALAMARI**

**1 kg arrow squid**

**500 g milk**

**5 g salt**

* Cut 2 centimeter X 2 centimeter square calamari.
* Clean and soak the calamari in milk and salt for 20 min. After 20 min drain the calamari remove the excess of milk. Portion 100 g calamari and vacuum.

**TEMPURA MIX**

**130 g tempura flour**

**70 g corn flour**

**PICKLED GARLIC**

**100 g garlic cloves**

**240 g rice vinegar**

**880 g water0.**

**60 g sugar**

**16 g salt**

* Blanch the garlic 1 time in water
* Place the blanched cloves in a jar
* Mix all the rest of the ingredient and bring to boil
* Pour on top of the garlic

**NAM JIM SEAFOOD MAYO**

**50 g pickled garlic**

**50 g coriander roots**

**80 g coriander leaf**

**30 g long green chili**

**30 g small green chili**

**40 g galangal**

**30 g ginger**

**65 g fish sauce**

**125 g lime juice**

**80 g palm sugar**

**100 g pickle garlic juice**

**20 g Wasabi paste**

* - Put all ingredient in blender
* - Blend until smooth

**100 g egg yolk**

**1,3 kg grapeseed oil**

**200 g olive oil**

* Add the chili puree and egg yolk into a robot coupe
* Add gradually the oil until everything is incorporated
* Check seasoning and consistency
* Add xantham water if needed