**CRISPY CALAMARI – SMOKED ALMOND AIOLI**

**100 g Calamari**

**50 g tempura mix**

**30 g milk**

**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**

**60 g tempura flour**

**60g potato starch**

**10 g smoked paprika**

**3 g cumin**

**2 g lemon zest**

* Mix all ingredients

**ALMOND AIOLI**

**500g toasted flake almonds**

**30 g roasted garlic**

**7 egg yolks**

**150 g Dijon mustard**

**100 g sherry vinegar**

**30 g honey**

**20 g smoked paprika dulce**

**300 g Extra virgin olive oil**

**500 g veg oil**

**30 g lime juice**

**Salt to taste**

**Water if needed**