

SQUID SANDWICH

Ingredients:

400 gr of squid

1 large bread bun

200 gr of chickpea flour

200 gr of corn flour

1 lemon

1lt Sunflower oil

Salt to taste

ELABORATION:

1- Cut into rings the squid pods and in half the tentacles, wash and dry well. Season to taste.

2- Open the bread bun in half without separating it.

3- In a bowl mix the two flours well and flour the squid.

4- Fry the squid in fryer or frying pan with plenty of hoy oil. Wait until the squid is golden brown and crispy.

5- Fill the bread with plenty of squid and water with the lemon juice.