

Deep Fried Calamari

Tasty and crispy Calamari for your party

6 servings



Easy

🕒 up to 5 Min.



Ingredients:

For Deep Fried Calamari:

- 1 box Dr. Oetker Nona Crispy Fry Flour
- 120 ml Water
- 2 tbsp Cooking Oil
- 300 g Calamari / Squid (cut into rings)

- 1 Clean and drain excess water of calamari/ squid.
- 2 Preheat cooking oil to 180°C in a wok.
- 3 Place Dr. Oetker Nona Crispy Fry Flour in a bowl. Add in water and cooking oil, stir until well combined.
- 4 Dip the calamari into the batter and fry at medium heat for 3 minutes or until golden brown.
- 5 Transfer calamari to a paper towel-lined plate.

Tip from the Test Kitchen

- Tip: For extra crisp, try double-frying - coat deep fried squid again in the batter and fry for another 3 minutes.