BASCO
GOURMET SPAIN TO YOUR DOOR

Rabas



PREP TIME
10 MINS

COOK TIME
2 MINS

TOTAL TIME
12 MINS

SERVES 4 PEOPLE

EASY

Ingredients

400g fresh squid, cut into one ½ inch thick strips
50g cornflour
50g plain flour
1 tsp baking powder
Pinch of turmeric
150ml beer, ale works well
Salt to taste
1 large lemon

Method

Pre-heat your deep fryer to 180°C.

Combine the flour, cornflour, baking powder and turmeric in a large bowl, season with salt, then spoon 1 tbsp onto a plate and set aside. Gradually pour the beer into the bowl, stirring with a whisk until you have a smooth, lump-free batter. Leave to rest for 30 mins while you prepare the squid.

To fry the squid, roll the squid in the flour mix and dip in the batter, allow the excess to drip back into the bowl and drop directly into the deep fryer. Fry for 2 minutes or until golden brown, then remove with a slotted spoon and drain onto some kitchen paper.

Season with salt and serve immediately with some lemon wedges and that beer that I mentioned earlier on…

https://www.bascofinefoods.com/spanish-recipes/rabas/