

CALAMARI ALLA GRIGLIA - Char grilled Calamari -
serves 4

500 grams of Squid Tubes
Chopped Italian Parsley
Fresh cut chilli (for the ones who like it spicy)
Salt and Pepper
Freshly squeezed lemon juice
Good olive oil
Garlic

Place squid tubes on your working surface and cut through with a sharp knife some crosses on the inner side of the squid.

Place all ingredients into a bowl mixing through your fresh calamari.

Make sure your char grill is nice hot. Once this is ready you can go ahead and cook the calamari for a couple of minutes until juicy.

Add some extra lemon squeeze and this tasty dish is ready to eat. BUON APPETITO.....

Paradiso Restaurant, Applecross