

Baby Calamari with Garlic & Herb Stuffing

Servings: 18-24

Prep Time: 10min

Cook Time: 3min

Ingredients

- 50 g Salticrax
- 15 ml lemon rind
- 30 ml lemon juice
- 1 - 2 garlic cloves, finely chopped
- 45 ml mixed chopped herbs like parsley, thyme and basil
- 100 g soft butter
- freshly-milled black pepper
- 18 - 24 baby calamari tubes
- coarse sea salt



Directions

1. Place the salty biscuits in a plastic bag and crush coarsely with a mallet or a rolling pin. Transfer to a mixing bowl and stir in the lemon rind and juice. Set aside for 5 minutes for the crumbs to soften then add the garlic, herbs and butter. Season to taste with the pepper, mix well and stuff into the calamari tubes. Secure the ends with toothpicks and season to taste.
2. Grill in a griddle pan for a minute or so until done. Cover and allow to rest for 5 minutes after cooking. Remove the toothpicks, arrange on a platter and serve.