

GRILLED CALAMARI WITH WALNUT TARATOR

1 Cleaned Fresh Southern Calamari

Lemon Juice

Olive Oil

Sea Salt

75 gr butter

150gr walnuts

100gr Japanese Mayo

50gr tahini

2 pieces garlic

75ml white balsamic vinegar

5gr Sea Salt

METHOD

Walnut Tarator

Add all the ingredients into Thermomix and blend until smoot paste.

Dress Calamari with lemon juice, olive oil, and sea salt and cook over charcoal or bbq. Then thinly slice into rings. Pour hot burn butter over it.

SERVING

Spread walnut tarator onto plate. Place sliced Calamari on top. Dress with lemon juice and burnt butter. Garnish with seasonal petite leaves.

AFIYET OLSUN.