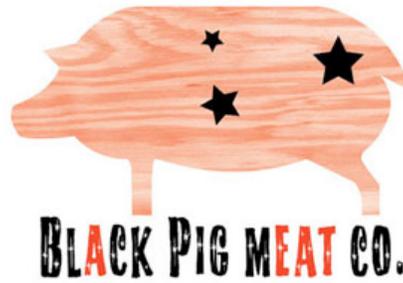


ZAZU
kitchen + farm



calamari, calamari, calamari

serves 6

for the sauce:

28 ounces canned peeled tomatoes
3 cloves peeled and minced garlic
2 tablespoons olive oil
1 tablespoon chopped fresh mint
2 tablespoons chopped italian parsley
1 tablespoon chopped fresh marjoram
2 teaspoons kosher salt
1 1/2 teaspoons chili flakes (or to taste)

for the beer batter:

1 beer minus a few sips (hmmm, where did it go?)
1 cup flour
1 tablespoon cornstarch
quality extra virgin olive oil for garnishing (we use dry creek)
kosher stalk to taste
rice oil (or canola) for frying
1 pound calamarata noodles (a pasta shaped in rings by manicarett, available with squid ink or not whichever you prefer)
1 pound fresh squid, cleaned, w/tentacles, bodies cut into 1/2 inch rings (never frozen, it makes a huge difference)
2 lemons, juiced

To make the sauce, combine all the sauce ingredients in a food processor and pulse to desired consistency. Make the beer batter in a bowl with a whisk: do not overwork. Set up a fryer with the rice oil to 350 and a pot of boiling water for the pasta. In a large sauté pan, warm the tomato sauce. Cook the pasta in boiling water until almost done. Move the pasta into the sauce to finish cooking. Add pasta water to desired consistency as necessary. Set up a baking sheet lined w/paper towels. When it is just done, add 1/2 the calamari and cook until just done, under a minute, and toss the other 1/2 of the calamari in the beer batter and deep fry until just done and crispy, about a minute. Drain the fried calamari on the baking sheet and sprinkle with salt. Adjust seasoning on the pasta with lemon juice, salt, and more chili flakes if desired. Place pasta in the bowls, top with fried calamari, and drizzle with quality extra virgin olive oil.