

Crispy Calamari & Watercress Salad with Peanuts, Mint & Chili-Lime Vinaigrette

Courtesy of Chef Harold Dieterle, Kin Shop, Perilla, and The Marrow

(Serves 4)

To Make the Mint & Chili-Lime Vinaigrette:

½ cup lime juice

¼ cup soy oil

3 tablespoons fish sauce

2 Thai chilis,

1 clove garlic

2 tablespoons palm sugar

Add the lime juice, oil, fish sauce, chilis, garlic, and palm sugar to a blender. Puree, till smooth and strain. Set aside in a bowl.

To make the Crispy Calamari and Watercress:

Soy Oil

½ cup flour

1 cup soda water

6 bunches cleaned watercress

8 ounces cleaned baby calamari

1 tablespoon shallots, minced

1 tablespoon chives, minced

2 tablespoons mint, chopped

Salt and pepper to taste

In a heavy pot or deep pan pre-heat oil to 375 F, enough to cover the calamari and watercress. In a bowl, mix together the flour and soda water to make tempura batter, beating the batter vigorously to avoid lumps. Strain the batter to remove and lumps. In a bowl, coat the watercress and calamari in tempura batter then place in the oil to deep-fry until golden brown in batches, approximately 3 minutes. Lay on paper towels and season generously with salt and pepper. Place the crispy watercress and calamari in a bowl and mix with shallots, chives, mint leaves, salt and pepper, coat with mint and chili-lime dressing and serve immediately.