



Crumbed



Ingredients

1 Calamari steak
Tip Top Burger Bun
Flour, egg, milk and bread crumbs
Mayonnaise, iceberg lettuce, tomato Olive Oil
Salt and pepper to taste

Method:

Thaw out one calamari steak.

You can leave it whole or prepare calamari steak to give you thinner pieces

Season calamari and coat with flour Immerse in beaten egg and milk to cover the entire surface

Drain and cover with bread crumbs; shake off excess crumbs

You have prepared your warm burger buns the same as grilled by cutting half

Place a dab of your favourite mayonnaise on the top and bottom of the bun

before adding your choice of lettuce and tomato etc

Quickly pan cook or deep fry your crumbed calamari; drain on absorbing paper.

Place the two halves together and ENJOY!

Note: mayonnaise can be flavoured with lemon zest or finely chopped capers or gherkins.