

# Squid seared with thyme, anchovies and garlic cream sauce, artichoke puree, squid ink croutons

## Recette pour 12 Tapas

### Description

Easy, tasty, to share with freinds and family.

### L'idée déco

best enjoy right away when still warm and crunchy!

### Ingrédients

#### Quids

- 600 Gr Encornet
- 2 Clove(s) Chopped garlic
- 30 Gr Butter
- 1 Cup(s) Wheat flour
- 2 Sprig(s) Thyme
- 1 Unit(s) Lemon
  
- Salt and pepper
- Vegetable oil
- Olive oil

#### Garlic cream

- 1 Head(s) Garlic
- 200 Ml 35% cooking cream
- 4 Unit(s) Anchovy fillet
- 100 Ml Vegetable stock
  
- Salt and pepper
- Vegetable oil
- Olive oil

#### Artichoke puree

- 600 Gr Artichoke heart
- 500 Ml Water
- 500 Ml Milk
- 75 Ml Olive oil
  
- Salt and pepper
- Vegetable oil

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#### Quid ink croutons

- 3 Unit(s) Brick sheets
- 125 Ml Clarified butter
- 6 Gr Squid ink
  
- Salt and pepper
- Vegetable oil
- Olive oil

#### **Préparations**

Temps de préparation **30.00 mins**

Préchauffez votre Deep Fryer à 425.00 F°

#### Prep

Peel the garlic.

Warm the broth.

Drain the squids and slice (0.5cm).

Press the lemon and put the juice aside.

Mix the butter with garlic and thyme.

#### Quids

Season the squid with salt and pepper. Dip in the flour and tap to remove the excess.

In a hot pan with vegetable oil, stir fry the quids.

Once golden brown, add the thyme butter, garlic and lemon juice. Mix and serve.

#### Garlic cream

Dip the garlic in boiling water for few seconds. Repeat 3 times.

Mix everything in a blender. Put back in a pot and bring to boil while mixing continuously with a spoon.

Season with salt and pepper.

#### Artichoke puree

Using frozen artichokes hearts, dip them in a pot with water and milk and bring to a boil for 10 to 15 minutes until cooked.

Mix in a blender with olive oil and a spoon of butter, salt and pepper until smooth.

Quid ink croutons

Pass the flour through a sieve.

In a large bowl, mix all the ingredients with a whisk until a smooth, lump-free consistency.

In a hot non sticky pan, ad a bit of butter and pour a ladle fo the mix.

Let the mix expand in the pan and let the water evaporate. When the tile is cooked, remove it using a spatula and put on a paper towel.

Handle with care.

Dressing your plates

On a wood board, put some squid, the garlic cream and the puree.

Decorate with the quid croutons.

**Bon appétit!**