

Spicy Squid with Basil Leaves Recipe

Ingredients: Serves 4

2 fresh squids
1 dried squid (soaked)
2 sticks basil leaves
2 fresh red chilies (cut lengthwise)
1 green capsicum (cut lengthwise)
3 shallots, peeled and chopped
6 garlic, peeled and chopped

Seasoning:

(to be mixed together)

1½ tablespoons Thai chili paste
½ tablespoon oyster sauce
1 teaspoon chicken granules (optional)
1 tablespoon chili ketchup
1 teaspoon sugar
1 tablespoon fish sauce (nam pla)
3 tablespoons water
8 chili padi (small bird's eye chilies) - chopped
1 tablespoon fresh milk
1 lime (extract and use juice)

Method:

Clean squids and soaked squid. Remove soft bone and membrane. Make cross-cut pattern on both items and cut into cubes. Scald in boiling water briefly and rinse in cold water. Heat 3 tablespoons cooking oil in wok. Sauté shallots and garlic, add in combined seasonings and boil until fragrant. Put in both squids and stir-fry until cooked. Add in red chilies, capsicum and basil leaves. Stir until well-combined and add in fresh milk and lime juice. Dish out to serve.

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