

Crispy Fried Calamari with Lemon and Tartar Sauce ??

Marcel · 11/03/2025



Prep Time

15 Min

Difficult

Easy

Servings

4

Description

Golden and crispy fried calamari served with a zesty homemade tartar sauce. Lightly seasoned and fried to perfection, this classic appetizer is irresistible! ?

Ingredients

- 500g (1 lb) fresh squid, cleaned and cut into rings
- 1 cup all-purpose flour
- 1 cup breadcrumbs (panko for extra crispiness)
- 2 eggs, beaten
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- vegetable oil for frying
- ½ cup mayonnaise
- 1 tablespoon lemon juice
- 1 tablespoon finely chopped pickles
- 1 teaspoon Dijon mustard
- 1 teaspoon chopped fresh dill
- Salt and pepper to taste
- Lemon wedges
- Fresh dill (optional)

Instructions

1. In a small bowl, mix mayonnaise, lemon juice, pickles, mustard, and dill.
2. Season with salt and pepper to taste. Set aside in the fridge.
3. In a bowl, mix flour, salt, pepper, paprika, and garlic powder.
4. Dip the calamari rings into the flour mixture, then into the beaten eggs, and finally coat with breadcrumbs.
5. Heat vegetable oil in a deep pan to 180°C (350°F).
6. Fry the calamari in batches for 2-3 minutes until golden and crispy.
7. Remove and drain on paper towels.
8. Serve hot with tartar sauce and lemon wedges.
9. Garnish with fresh dill for extra flavor.