

Black Ink Squid Jerky



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Black Ink Squid Jerky

- 1/2 kg whole squid tube
- 1 tsp squid ink
- Salt
- Tea and spices, for smoking

Vinaigrette

- 200ml brewed Dilmah Green Tea with Lemongrass and Lemon
- 1/2 lemongrass (infused)
- 1/2 lemon, juice and rind
- Olive oil
- 1g xanthan gum
- Salt
- Sugar
- Coriander leaves



Methods and Directions

Black Ink Squid Jerky

- Smoke squid using cardamom seeds, coriander seeds, fennel seeds and 1 Green Tea with Lemongrass and Lemon tea bag. Mix well in robot coupe, add squid ink and season.
- Spread on greaseproof paper on a flat tray and steam at 60°C for 5 minutes. Cool down and cut into wild strips. Put into dehydrator at 60°C for 3 hours, slice into thin strips to serve.

Vinaigrette

- Brew Green Tea with Lemongrass and Lemon, add lemon rind and lemongrass. Leave to cool and strain.
- Add xanthan gum, olive oil and use stick blender to obtain stable emulsion. Serve with chopped coriander leaves and chilli.

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