

# Stuffed Baby Squid



## INGREDIENTS

### Squid

- 1kg small whole squid
- Vegetable, fish or chicken stock, as needed
- A little olive oil for frying
- 4 finely chopped shallots
- 1 clove garlic, finely chopped
- 1 anchovy
- 1 cup risotto (Vialano Nano is my preference)
- 1 tablespoon white wine
- Pinch saffron
- Salt & pepper to taste
- 1 tablespoon butter
- 1 egg, lightly beaten
- Small skewers or toothpicks

### Sauce

- A little olive oil for frying
- 1-2 leeks, sliced
- 2 cloves garlic, finely chopped
- 1 red chilli, finely chopped
- 2 tablespoons white wine
- 4 ripe tomatoes, peeled & chopped
- Vegetable, fish or chicken stock, as needed
- 2-3 sprigs parsley, chopped

### Recommended Wine Pairing:

Vermentino

## METHOD

### Squid

Clean the squid, keeping the tubes whole.

Chop the tentacles and wings and reserve to add to the risotto.

Heat stock and keep at a simmer.

In a heavy based pan saute shallots and garlic (soffritto) in a little olive oil.

Add anchovy and stir allowing the anchovy to disintegrate into the soffritto.

Add risotto and stir for a minute to coat thoroughly in oil.

Add white wine and cook for a minute or two.

Add saffron to simmering stock then gradually add stock to risotto while stirring.

When risotto is mostly cooked, add tentacle pieces and stir through.

When risotto is al dente add salt, pepper & butter and remove from heat.

Allow to cool, then add the egg and mix through.

Using a piping bag or spoon, fill the squid loosely with risotto, and secure with a toothpick.

### Sauce

In a sizable saucepan, heat some olive oil and saute leeks, garlic and chilli (soffritto).

Add white wine and cook for a minute or two. Add tomatoes and stock and bring to a simmer. Place squid in the sauce and simmer until tender.

Remove squid and slice or cut into halves diagonally and place in shallow bowl.

Stir parsley through sauce and pour over cut squid. Serve.