

Squid Ink Risotto, Cuttlefish, Crispy Cockles

& Fried Borettane Onions

Recipe by: Laurence Tottingham



“I have used the SOSA Squid ink powder for this dish, being powder form means great shelf life and means you get the right intensity of flavour without having to deal with little sachets. This product is great for making pasta and gnocchi too as it doesn't add any excess moisture. I have served the risotto with some grilled Cuttlefish from Direct Seafoods, tempura fried pickled Cockles and borettane onions.”

Prep & Cooking Time: 30 minutes | Serves: 4 people

Ingredients

- 200g arborio rice
- 100ml white wine
- 2 banana shallots brunoise
- 2 cloves of garlic crushed
- 1 tsp SOSA Squid ink powder
- Fish stock
- 20g grated parmesan
- 50ml extra virgin olive oil
- 1 Cuttlefish, washed and cleaned
- 20 pickled Cockles
- 5 borettane onions sliced
- Tempura batter mix
- Sparkling water
- Chopped Dill



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Method

1

In a wide pan heat some olive oil and sauté the shallots and garlic until translucent, add the rice & squid ink powder and cook for about ½ a minute.

2

Add the wine and reduce it until it has been absorbed then add a little stock, and cook out the rice gently adding a little stock at a time until the rice is 90% cooked. Add the cheese and extra virgin olive oil and leave to rest and emulsify. This will finish off the cooking of the rice too.

3

Whilst the Risotto is resting grill the Cuttlefish quickly to get colour, squeeze some lemon over it and season, and leave to rest.

4

Mix the sparkling water into the tempura batter mix to get a thick batter and dip the Cockles in and fry them quickly at 190c.

5

Using the 'tempura mix' flour, coat the rings of borettane onions through it, dust off and fry until crispy.

6

Re-heat the risotto and Cuttlefish gently, add chopped dill and garnish with the cockles and borettane onions.