



# TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

## Chickpea-Battered Fried Calamari

Adapted from Deepak Kaul

**Makes 4 servings**

- 1 pound cleaned fresh calamari (including tentacles)
- 1 cup sifted chickpea flour
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground turmeric
- ½ teaspoon garam masala
- ½ tablespoon ground coriander
- 2¼ teaspoons salt
- ¾ teaspoon baking powder
- 1½ teaspoons canola oil, plus 3 cups (for frying)
- 1 tablespoon fresh lemon juice
- Lemon wedges, for serving

1. Rinse the calamari. Dry and cut the tubes into ¼-inch rings, then mix with the tentacles. Drain in a colander and refrigerate until ready to cook.
2. Combine the chickpea flour, cayenne, turmeric, garam masala, coriander, salt and baking powder in a large mixing bowl. Combine 1½ teaspoons canola oil, the lemon juice and ⅔ cup water in a separate bowl. Add the wet ingredients to the dry ones and whisk until thoroughly mixed.
3. In a 4-quart, heavy-bottomed pot, heat the remaining 3 cups canola oil to 350°.
4. While the oil is heating, put the drained calamari in a dry bowl and add all of the batter to it. Mix thoroughly and, using tongs, carefully add half the battered calamari to the oil and fry for 1 to 2 minutes until golden-brown. Using a large slotted spoon, remove the fried calamari and place in a paper-towel-lined bowl. Repeat with remaining calamari. Sprinkle with additional salt. Toss and serve with lemon wedges.

Printable recipe sponsor:



Tasting Table  
Behind  
the Scenes.

**FOLLOW US ON twitter**

**TASTING TABLE**

☀ *Can't get enough Tasting Table?*

**Follow us on Twitter!**

See what our editors are tasting, cooking, buying and testing before you read it (or don't) on Tasting Table:

- <http://twitter.com/tastingtable>
- <http://twitter.com/tastingtablenyc>
- <http://twitter.com/tastingtablela>
- <http://twitter.com/tastingtablechi>
- <http://twitter.com/tastingtablesf>
- <http://twitter.com/tastingtabledc>