

ORISSA-STYLE STIR-FRIED SQUID

SERVES 4-6

We included a similar recipe to this in The Cinnamon Club Cookbook (Absolute Press, 2003) but I've since developed it a little and added a paste of ginger and green chillies. It's my interpretation of Parsee spicing. Traditionally the same spices are used with chicken or lamb to make a type of curry but we use them to make a glaze that is then added to a quick stir-fry of squid. It works very well, as the first flavour you get is the sweetness from the apricots, followed swiftly by the heat of the ginger.

The intensity of spices and the heat from the pan lend smokiness to this dish and the flavours are quite upfront

For the spice paste, put the cloves, peppercorns, coriander seeds, cumin seeds and cinnamon stick on a baking sheet and place them under a hot grill for a few minutes to remove any moisture. Grind them to a powder in a spice grinder.

Heat the oil in a small pan, add the onion and sauté until golden brown. Add the garlic and sauté for a couple of minutes, then stir in the ground spices and chilli powder. Stir briskly for a few seconds, then add the tomato purée, apricot purée, salt and sugar. Cook for 3-4 minutes, until the mixture takes on a jammy consistency. It should taste sweet and spicy.

To cook the squid, heat the oil in a large, heavy-based frying pan until it starts to smoke. Add the squid rings and stir quickly until they begin to sear and colour in parts. Add the spice paste and stir-fry for a few seconds, until it coats the squid evenly. Sprinkle in the fresh coriander and squeeze over the lemon juice. Toss well, check the seasoning and serve immediately.

1 tablespoon vegetable or corn oil
1kg (2¼ pounds) squid, cleaned and cut into rings 1cm (½-inch) thick
50g (1 cup) fresh coriander, chopped
juice of 1 lemon

For the spice paste:

10 cloves
1 teaspoon black peppercorns
½ teaspoon coriander seeds
1 teaspoon cumin seeds
1 cinnamon stick
1 tablespoon vegetable or corn oil
1 onion, finely chopped
3 garlic cloves, finely chopped
1 tablespoon red chilli powder
1 tablespoon tomato purée
1 tablespoon puréed semi-dried apricots
1 teaspoon salt
½ teaspoon sugar

