

## Crispy Fried Calamari - Golden, Crunchy & Ready in Minutes

Crispy Fried Calamari Recipe ??



**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Calamari:

- 500g squid rings, cleaned and sliced
  - 1 cup all-purpose flour
  - ... cup cornflour (for extra crispiness)
  - 1 tsp salt
  - ‰ tsp black pepper
  - ‰ tsp paprika or chili powder (optional)
  - ‰ tsp garlic powder (optional)
  - 1 egg, lightly beaten
  - 1 tbsp lemon juice
  - Oil for deep frying
  - Chopped parsley, for garnish
  - Lemon wedges, to serve
- For the Dipping Sauce:
- Store-bought marinara or cocktail sauce OR
  - Quick mix: ketchup + dash of lemon juice + pinch of chili flakes

### DIRECTIONS

1. Prep the Squid: Rinse the squid rings and pat them dry with paper towels. Marinate them with salt, pepper, and lemon juice for 10-15 minutes.
2. Prepare the Coating: In a bowl, combine:
3. All-purpose flour
4. Cornflour
5. Paprika/chili powder
6. Garlic powder
7. A pinch of salt
8. Coat the Calamari: Dip each squid ring in the beaten egg, then dredge in the flour mixture, ensuring each piece is well coated.
9. Fry: Heat oil in a deep pan to medium-high. Working in small batches, fry the squid rings for 1-2 minutes until golden brown and crisp. Avoid overcrowding.
10. Drain: Remove from oil and drain on paper towels.
11. Serve: Transfer to a serving plate, garnish with chopped parsley, and serve with lemon wedges and dipping sauce.

### TIPS FOR SUCCESS

- Dry squid = crispier results: Always pat dry before coating.
- Cornflour adds lightness: Don't skip it if you want that restaurant-style crunch.
- Watch the heat: Too hot and the squid toughens; too cool and it gets greasy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-fried-calamari-golden-crunchy-ready-in-minutes/>