



SALT AND PEPPER SQUID WITH MOUNTAIN PEPPERBERRY

A zesty, spicy reimagining of the Australian bistro classic

Found on almost every bistro menu from Darwin to Hobart, "Salt and Pepper Squid" is a nod to our deep Chinese-Australian heritage. This version uses Tasmanian Mountain Pepperberry, which offers a sophisticated, spicy "glow" that builds more slowly than traditional black pepper, paired with a zesty lime and ginger dipping sauce.

- Prep time: 10 mins
- Cook time: 5 mins
- Serves: 4 (as an entree)



INGREDIENTS

500g Fresh squid tubes (scored in a diamond pattern and cut into bite-sized pieces)

1/2 cup Cornflour (cornstarch)

1 tbsp Ground Mountain Pepperberry

1 tsp Sea salt

Vegetable oil (for shallow frying)

Garnish: Sliced red chili, spring onion, and lime wedges.

INSTRUCTIONS

- The Mix: In a large bowl, whisk together the cornflour, ground pepperberry, and salt.
- Coat: Toss the squid pieces in the flour mixture until well-coated. Shake off any excess.
- Flash Fry: Heat 2cm of oil in a wok or deep pan until shimmering. Fry the squid in batches for 1–2 minutes until curled and golden. Do not overcook, or it will become rubbery!
- Drain: Place on paper towels briefly, then toss with fresh chili and spring onions.

Chef's Tips for the Global Traveler

Because some of these ingredients are native to Australia, here are some suggestions to recreate the flavor at home:

- **The Pepperberry:** Tasmanian Pepperberry is quite spicy! If you can't find it, use a mix of black peppercorns and a pinch of Szechuan pepper to get that similar "tingle" and heat.
- **The Squid:** You can use the same coating for Prawns or even Firm Tofu for a vegetarian version.

Wine Pairing: The Coastal Companion

- **The Choice:** Clare Valley Riesling.
- **Why:** These wines are famous for their "steely" acidity and lime-juice flavors. It acts as a perfect counterpoint to the salt and the unique heat of the pepperberry.

