

SECOND COURSES

Venetian fried seafood mix

The Venetian fried seafood mix is a simple recipe with few ingredients and an authentic taste. Great for serving with a fresh glass of Cipriani Rosé to seduce even the most refined of palates.



Difficulty
Easy



Prep Time
30 minutes



Cooking Time
10 minutes



Servings
4 people

INGREDIENTS

To prepare a perfect Venetian fried seafood mix for four people you will need:

- ¾ pound of calamari
- 1 ½ pounds of prawns
- Frying oil
- 1 pound of monkfish cheeks
- 2 cups of flour, or fine breadcrumbs
- Salt

VENETIAN FRIED SEAFODD MIX: THE RECIPE

How to prepare an exceptional fried seafood mix worthy of Venetian renown? Attention, care, and quality are the essence of this recipe the requires only a few, albeit carefully selected ingredients. Here are the simple steps to perfectly prepare a sizzling seafood mix:

- 1 Wash the fish under running water, clean and cut the squid into rings (more specific indications on how to clean fish can be found in the following paragraphs).
- 2 In a frying pan, possibly made of cast iron, or in a deep fryer, heat the oil to 350°F. Frying oil is the most suitable for frying fish as the high smoke point allows the fish to fry without the oil burning. However, if allergies are a problem, canola or grapeseed oil are ideal alternatives.
- 3 Prepare the flour in a shallow container to begin covering the calamari. Add salt to the rings and then dip them into the flour, making sure it is evenly covered and removing any excess. Repeat the procedure for the prawns and monkfish. Once perfectly battered, the fish is ready to be fried.



4 Place the fish into the heated oil. For best results, it is necessary to fry small quantities of fish at a time, so as to avoid the oil temperature lowering abruptly.



5 It will take a few minutes to reach the ideal browning point for a golden, dry, and crispy result. Remove the fish with a skimmer, draining any excess oil before transferring to plate with paper towels.



THE VENETIAN FRIED SEAFOOD MIX IS READY TO BE SERVED WITH A GLASS OF DELICATE CIPRIANI PROSECCO OR FRESH CIPRIANI ROSÉ.

