

# Kalamar Tava

Crispy Turkish fried squid (Kalamar Tava) with tender interior and golden coating. Easy homemade recipe with simple ingredients and authentic technique.

60

HAZIRLIK DK

15

PIRME DK

75

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Kalamar Tava

## Malzemeler

- 1.1 lb squid
- 0.5 cup club soda
- 1 cup flour
- 1 cup sunflower oil
- 1 tsp salt

## Yapılışı

- Prepare the squid**

Clean 1.1 lb squid thoroughly, removing the cartilage and cutting into 1/2-inch rings. Place squid rings in a bowl and cover completely with the 1/2 cup mineral water.
- Let squid soak in mineral water for 1 hour at room temperature to tenderize the meat.
- Drain and dry the squid**

Drain the squid and gently massage each piece with your fingers for 30 seconds to further tenderize. Rinse under cold running water and pat completely dry with paper towels until no moisture remains.
- Prepare coating mixture**

Mix 1 cup flour with 1 tsp salt in a large bowl until evenly combined.
- Heat oil for frying**

Heat 1 cup oil in a heavy-bottomed pot or deep skillet over medium-high heat until it reaches 350°F (175°C). Test with a small piece of bread - it should sizzle immediately and turn golden in 30 seconds.
- Coat the squid**

Toss the dried squid rings in the seasoned flour mixture, shaking off any excess coating so each piece is evenly but lightly covered.
- Fry the squid**

Fry squid in small batches of 6-8 pieces for 2-3 minutes until golden brown and crispy, turning once halfway through. Do not overcook or the squid will become tough.
- Remove fried squid with a slotted spoon and drain on paper towels for 30 seconds. Serve immediately while hot and crispy with lemon wedges.

## ?puçlar?

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Soak the squid in mineral water for the full hour—this step is crucial for achieving the signature tender texture that makes Turkish-style fried squid so special.

Pat the squid completely dry after soaking and before coating with flour. Excess moisture will cause the oil to splatter and prevent proper browning.

Heat your oil to 350°F (175°C) before adding the squid. Oil that's too cool will result in greasy, soggy coating, while oil that's too hot will burn the outside before cooking the inside.

Don't overcrowd the pan when frying. Cook squid in small batches to maintain oil temperature and ensure even cooking. Each piece should have space to cook properly.

Fry for only 2-3 minutes per batch. Squid cooks very quickly, and overcooking will make it tough and rubbery regardless of the tenderizing process.

Season the flour mixture with salt just before coating the squid, not earlier, to prevent the salt from drawing out moisture and affecting the coating.

Serve immediately while hot and crispy. Have your serving plates, lemon wedges, and accompaniments ready before you start frying.

If cutting your own squid rings, make them about ½ inch thick for the best balance of cooking time and texture.