# Fried squid with tomato cream and alioli



## Ingredients

10

- 8 squids
- 190 g breadcrumbs
- 2 g smoked paprika
- 1,5 lemon
- 65 g Bresc Alioli
- 3 eggs
- 125 g flour
- salt
- 65 g Bresc Pomodori marinati
- 65 g crème fraîche

## Used bresc products




Bresc Alioli Clásico 325g




Bresc Pomodori marinati 1000g

## Preparation method

Heat the deep-fryer to 180 degrees. Puree the crème fraîche with the marinati. Cut the lemon into segments. Clean the squid and cut into rings. Whisk the smoked paprika into the egg and breadcrumb the squid rings. Deep-fry the squid for 8 to 10 seconds until crisp, then salt them. Serve them with the alioli, a segment of lemon and the tomato cream.

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