

# Chris's Restaurant

BEACON POINT



## Whole baby squid stuffed with pine nuts, sultanas and spinach on a tomato and basil salad.

(Serves 4)

### Ingredients

#### Squid & Stuffing

6 medium size baby squid  
1 bunch of baby spinach  
100 g butter  
Crushed garlic  
One egg (beaten)  
Splash of white wine & chopped herb  
6 Spring onions  
100g pine nuts  
100g sultanas  
100g fetta



#### Tomato Salad

2 black Russians  
1 ripe Roma  
4 cherry tomatoes  
5 sprigs of dill  
5 sprigs of Italian parsley  
5 basil leaves  
Extra virgin olive oil  
Red wine vinegar  
Salt and pepper

### Method

- Melt butter in pan and sweat off spring onion and garlic.
- Add roasted pine nuts, sultanas & white wine; reduce liquid until it's almost dry.
- Add spinach and sauté until the spinach is soft. Place mix into a strainer to strain excess liquid and cool slightly.
- Place mixture into a bowl and add crumbed fetta, beaten egg and chopped herbs.
- Clean squid and stuff with mixture. Close end with a tooth pick and set aside.
- Slice tomatoes, place in a bowl and add your herbs and seasoning. Toss together with a splash of vinegar and a good splash of olive oil.
- Lightly oil the squid and place on BBQ. Cook for approximately a minute and a half on each side.
- Arrange tomato in the middle of a plate, place on top and drizzle with a little extra virgin olive oil.