

Fritto Misto from Il Pesce

1 pound fresh calamari, cleaned and drained
2 lemons, cut into 1/8th-inch thick slices and
2 for wedges
1/2 pound sea scallops, cut in half across the
equator
2 cups corn starch
2 quarts pomace oil for frying
Salt and pepper to taste

Serves: 4 as antipasto



Heat oil in deep pan with basket until just smoking. In a wide shallow bowl, mix half the calamari, half the lemon slices and half the scallops. Sprinkle with 1 cup of corn starch and toss quickly with hands to coat. Toss into large strainer with a handle and bat against hand to remove excess corn starch.

Drop coated sea food and lemons into oil and cook until golden brown and crispy (about 1 minute). Remove to plate lined with paper towels to drain. Immediately repeat with remaining lemons, calamari, scallops and corn starch. Season hot fried foods with salt and pepper and serve immediately with fresh lemon wedges.