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Barbecued squid with charred lemon and caper dressing

Serves 4

Ingredients

- Jalapeño pepper
- Lemon 1, halved
- Squid 800g, beak removed and separated into hood and tentacles
- Sesame oil 1 tbsp
- Capers 2 tbsp, plus 2 tsp kept whole
- Garlic 1 clove, crushed
- Extra-virgin olive oil
- Honey 2 tsp
- Shallot 1, finely chopped
- Smoked paprika a pinch
- Flat-leaf parsley chopped to make 1 tbsp

Method

Step 1

Heat the barbecue or a griddle pan to very hot (you need a high heat to keep the squid tender). Chargrill the pepper all over then remove the seeds and stalk and finely chop the flesh. Chargrill the lemon halves until they're caramelised. Season the squid then toss it in the sesame oil.

Step 2

Mix the blitzed and whole capers with the juice from the charred lemon, the charred pepper, garlic, 6 tbsp olive oil, honey, shallot, smoked paprika and parsley in a bowl.

Step 3

Grill the squid for about 3 minutes over direct heat, turning until charred but still tender. Cut the hood into pieces, on the diagonal, then put all the squid in the bowl with the dressing.

[View the original recipe by Olive Magazine](#)

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