

**John Lazarou
- The Coffee Club**

Squid Ink Pilafi

Serving Size:

2



Ingredients

- 1 diced onion
- 3 cloves garlic
- Olive oil
- Lemon zest
- 1/2 bunch chopped parsley
- 4 baby squid with legs
- 1 tablespoon squid ink
- 1 glass white wine
- 2 cups arborio rice
- 1 litre fish stock
- 1 litre chicken stock
- 50 grams unsalted butter

Method

1. Sauté onion and garlic in olive oil till , opaque and fragrant. Add the rice and the coat well in oil after 1 minute add the wine allowed to boil,
2. Start adding a cup of fish and chicken stock allowing it to reduce after the second cup add the squid and then continue to add stock until rice is ready add lemon zest and parsley
3. Fold in 50 grams diced unsalted butter for gloss
4. Serve with lemon cheek add salt and pepper if desired