ALTANO

FRIED CALAMARI AND SHRIMP WITH FRIED LEMON SLICES AND ROSEMARY SPRIGS

Pairs well with: Altano Douro White

INGREDIENTS:

½ pound small calamari rings and tentacles
½ pound medium shrimp, peeled and cleaned
4 large or 8 small sprigs fresh rosemary
2 lemons
2 cups all-purpose flour
2 tablespoons hot paprika
2 teaspoons fine salt
1 teaspoon fine ground black pepper
2 to 4 cups vegetable oil for frying

INSTRUCTIONS:

Pour vegetable oil into a high-sided heavy pot to at least three inches deep. Heat vegetable oil over medium-high heat to 350° F.

Slice lemons into 4 to 5 slices, discarding ends.

In a wide bowl, stir together flour and other dry ingredients with a fork or small whisk.

Dredge the lemon slices and rosemary in flour mixture, then carefully add to hot oil with slotted spoon or tongs. Cook about 1 minute, until crispy and golden. Remove to paper towel-covered plate.

Working in small batches, dredge calamari in flour mixture. Using tongs or a slotted spoon, carefully place the calamari in hot oil, shaking pot slightly to keep pieces from sticking together. Fry until crisp and golden, about 1 ½ minutes. Remove to a large paper-towel coated plate.



Fry the shrimp, using the same technique as calamari.

Arrange calamari, shrimp, lemons, and rosemary on a platter and serve.

Serves 2 as a main course or 4 as an appetizer.

Recipe created exclusively for Altana Douro White by Mike DeSimone and Jeff Jenssen



Made with four local grape varieties, Altana Douro White has zesty flavors of ripe white peach and apricot and a bright finish that are ideal alongside briny seafood scented with lemon and rosemary. Hailing from Portugal's Douro Valley, this wine is a pleasant surprise, just like the fact that you can eat the fried lemons and rosemary!