

# Calamari

**DISNEY'S** Grand Floridian Resort & Spa  
Narcoossee's

## Ingredients

- 🇺🇸 4 ounces Tomato Coulis (recipe below)
- 🇺🇸 4 ounces Pepperoncini Relish (recipe below)
- 🇺🇸 5 ounces Calamari
- 🇺🇸 2 ounces Calamari Flour (recipe below)
- 🇺🇸 2 ounces Buttermilk
- 🇺🇸 1 ounce Tuscan Extra Virgin Olive Oil
- 🇺🇸 To Taste Salt & Pepper
- 🇺🇸 Fry Oil

## Directions

1. Dip calamari in buttermilk and then in flour. Fry until golden brown. Drain on paper towel and season with salt and pepper.
2. Place 4 oz. tomato coulis on plate.
3. Place fried calamari on top of coulis in center of plate.
4. Place pepperoncini relish on top of calamari.
5. Drizzle coulis with olive oil.

## Tomato Coulis (recipe should be reduced for home use)

- 🇺🇸 12 pounds, 12 ounces Canned Diced Tomatoes
- 🇺🇸 4 each (2 pounds) Sweet Onion, diced
- 🇺🇸 2 each (2 pounds) Celery Root, diced
- 🇺🇸 1.5 cup (12 ounces) Olive Oil Blend
- 🇺🇸 8 ounces Garlic Cloves, chopped
- 🇺🇸 2 cups (4 ounces) Basil Leaves, chopped
- 🇺🇸 To Taste Salt & Pepper

## Directions

1. Sauté onion, garlic, and celery root in olive oil blend until tender. Do not brown.
2. Add 2 cans of tomatoes and juice.
3. Add Basil.
4. Cook 30 minutes until everything is very tender.
5. Puree with stick blender, season with salt and pepper.

## Pepperoncini Relish (recipe should be reduced for home use)

- 🇺🇸 2 jars Pepperoncini peppers, Stems removed; and Sliced
- 🇺🇸 1 jar manzanilla olives, pitted, sliced, drained and rinsed
- 🇺🇸 1 gallon pepperoncini juice (use the juice!)
- 🇺🇸 8 ounces lemon Juice, freshly squeezed
- 🇺🇸 2 ounces Italian parsley, chopped, (2 bunches)
- 🇺🇸 1 ounce Chives, Chopped, (1/2 Bunch)
- 🇺🇸 1 jar capers, drained and rinsed (discard juice!)
- 🇺🇸 1 teaspoon Crushed red Pepper Flakes
- 🇺🇸 2 ounces olive oil
- 🇺🇸 24 ounces Yellow Peppers, diced
- 🇺🇸 24 ounces red pepper, diced, whole weight
- 🇺🇸 24 ounces Vidalia Onion, diced, whole weight
- 🇺🇸 4 ounces Minced Garlic
- 🇺🇸 to taste Kosher salt
- 🇺🇸 to taste Black Pepper, freshly ground



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### Directions

1. Dice the onions and Peppers and coat with the 2 oz. of Olive oil. Season and roast at 350 degrees for 15 minutes. Cool in the refrigerator.
2. Drain and rinse the olives and capers. Use only the juice from the pepperoncini's.
3. Combine the remaining ingredients in a mixing bowl and add the chilled sauté mixture. Chill.

### Calamari Flour (recipe should be reduced for home use)

-  3 pounds All Purpose Flour
-  3 pounds Corn Flour
-  1/2 ounce Cayenne Pepper
-  2 ounces Kosher Salt
-  1/2 ounce Black Pepper, freshly ground

### Directions

1. Combine all ingredients and mix.

