



Fritto Misto



4 Servings



30 minutes

Ingredients :

- Shrimp (peeled and deveined)
- Calamari rings
- Small whole fish or fish fillets cut into pieces
- All-purpose flour
- Rice flour
- Salt
- Freshly ground black pepper
- Vegetable oil for frying
- Lemon wedges



Instructions :

1. Rinse the seafood under cold water and pat completely dry with paper towels .
2. Lightly season the shrimp , calamari , and fish with salt and black pepper .
3. Mix the all-purpose flour and rice flour together in a shallow bowl .
4. Dredge the seafood lightly in the flour mixture , shaking off any excess .
5. Heat vegetable oil in a deep pan to about 350°F until hot but not smoking .
6. Fry the seafood in small batches until golden and crisp , about 2 to 3 minutes per batch .
7. Remove the seafood with a slotted spoon and drain on paper towels .
8. Serve immediately with lemon wedges for squeezing over the top .