

# Stuffed Calamari With Squid Ink Pasta

Chariho 2026

## Pasta Recipe

10 ounces (about 2 cups) all-purpose flour, plus more for dusting

2 whole large eggs (about 4 ounces)

4 large yolks from 4 large eggs (about 2.5 ounces)

4 teaspoons squid ink

1 teaspoon kosher salt, plus more for salting water

### Method of Prep:

1. Mix all ingredients together in a bowl or on the table.
2. Knead till smooth, then let dough rest for 4-24 hours
3. Roll dough out to desired shape and size.
4. Boil in water for 2 min or until al dente
5. Toss pasta in olive oil, butter and salt and pepper
6. Serve on the side with the sauce and calamari on plate

## Stuffed Calamari Stuffing Recipe

2 shallot minced and sauteed

1 red pepper small diced and sauteed with shallot

3 cloves of garlic minced

8 oz flaked cooked white fish

8 oz of ground chorizo

2 cups of bread crumbs

¼ cup parmesan cheese

2 TB minced parsley

1 egg whisked

¼ lb melted butter

2 TB olive oil

2 TB white wine

### **Method of Prep:**

1. In a bowl mix all ingredients together
2. Place stuffing in a piping bag and fill the calamari tubes ⅓ of the way, over-filling will cause the calamari to burst. Secure the top with a tooth pick
3. Place in a casserole dish with ½ cup of hot water and ¼ cup of white wine
4. Bake at 350 degrees for 30min or until the internal temperature is 165 degrees
5. Serve with sauce and pasta

## **Roasted Red Pepper Sauce**

16 ounces of roasted red peppers

6 oz sauteed cherry tomatoes

¼ cup extra virgin olive oil

2 tbsp minced shallot

2 cloves garlic *minced*

2 tbsp packed chopped fresh basil

1 tbsp capers

Zest of 1 lemon

Juice of 1/2 lemon

1/2 tsp salt

1/4 tsp black pepper

**Method of Prep:**

1. Place all ingredients in a blender, blend till smooth
2. Heat in pan and season as needed