

Calamar kru con salsa de mantequilla (battered raw squid with lime)

by [Dani Carnero](#)



🍴 [Main](#) | 📊 [Easy](#) | 👤 4 | 🕒 30 minutes

In this delicate starter dish from chef [Dani Carnero](#), raw [squid](#) is mixed with melted butter and [lime](#) juice, and served garnished with a sliver of [caper berry](#). Make sure to use extremely fresh squid, as it will be eaten raw.

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Ingredients

METRIC IMPERIAL

- 200g of [small squid](#)
- [lime juice](#), from roughly 1/4 lime
- [butter](#), to taste
- [salt](#)
- [caper berries](#), for garnish

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Method

- Clean the squid, and prepare the body of the squid, discarding the beak, innards, quill and the purple outer membrane. Set the tentacles aside for another recipe. Cut the squid body into rings

200g of [small squid](#)

- Mix the squid rings with lime, butter and some salt. Serve each portion of squid topped with a piece of caper berry

- [lime juice](#), from roughly 1/4 lime
- [butter](#), to taste
- [salt](#)
- [caper berries](#), for garnish

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[Dani Carnero](#)

Dani Carnero began his career working in some of Spain's greatest kitchens, including under Ferran Adrià at El Bulli and has since gone on to open a number of restaurants of his own in Málaga, including the Michelin-starred Kaleja. There, he aims to showcase the traditional cookery style of Málaga, using the exquisite local produce to do so.

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