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Recipe:
Stuffed squid



Ingridients:
1 kg cleaned squid
2 x cloves of garlic
8 x sprigs of parsley
4 x slices of bread
1 dl of milk
0.25 x teaspoons of salt
2 x pinches of white pepper
25 dag slices of prosciutto
20 dag of cheese
2 x tablespoons of olive oil
1/2 x lemon.

Difficulty:

General description and procedure:

- Clean the squid thoroughly under running water and pat dry with paper towels.
- Peel and finely chop the garlic. Do the same with the parsley. Cut the bread slices into smaller pieces, then place them in a bowl with milk. Allow the bread to soak for a while. Add the chopped parsley and garlic to the bowl, along with pepper and salt, and mix well.
- Cut the cheese into pieces that are large enough to fit inside the squid. The size of the cheese depends on the size of the squid, as it needs to be pushed through the squid's opening.
- Preheat the oven to 195°C 383°F.

- Wrap slices of prosciutto around the cheese if you don't like prosciutto, you can use ham instead, then insert it into the squid's cavity. Finally, add a little bit of bread that has been previously soaked in milk. It's important not to overfill the squid, as they may burst during baking. Secure the open end with toothpicks to prevent the filling from leaking out during baking.

- Grease a baking dish and place the prepared squid inside, adding lemon juice over them. Bake the squid in the oven for approximately 14 minutes. Flip the squid only once during baking to ensure they are evenly cooked on both sides.