

Calamari Sorento

By Sorento's Executive Chef Dany Chevalier

Serves 1

Ingredients:

- 1 cup fresh squid, cut into rings
- 2 tsp. oregano
- 1/2 cup garlic butter
- 1 cup tomato consasse (chopped tomatoes)
- Salt to taste
- "Snake" to taste (Tabasco & worchestshire sauce mixed together)
- 6 ounces demi-glaze or rich fish stock
- 6 ounces Reggiano parmigiano (cheese)
- 2 ounces olive oil
- 3/4 cup parsley (chopped)

In a very hot pan, heat olive oil. Add Calamari and stir. Add oregano, garlic butter, tomatoes, salt, "snake", demi and cheese. Cook until done approximately 3 minutes. Remove with spoon and place in a bowl, garnish with chopped parsley.