

### **Pan Seared Scallops**

truffle scented cauliflower puree, chorizo emulsion

Serves 2

Ingredients: Seared scallops

- 10 scallops
- 10 slices of chorizo
- Salt and freshly ground black pepper
- Splash of olive oil

**Ingredients: For the cauliflower purée**

- 1/2 a small cauliflower
- 100ml (6 tbsp.) cream
- 150g (10 tbsp.) butter
- Drizzle of truffle oil

**Ingredients: For the Chorizo Emulsion**

- 1 chorizo sliced
- ½ onion
- 250ml cream
- ½ ltr chicken stock.

**Method: For the seared scallops with chorizo**

- Take a sharp knife and slice where the orange scallop roe (also called “coral”) meets the scallop. There is also a small membrane which runs around the scallop and should come easily free once the roe has been removed.
- Brush your frying pan with olive oil and fry the chorizo on a medium heat until both sides have become crisp. Transfers the chorizo to a plate lined with kitchen paper and keep warm.
- Rub the scallops with a little olive oil and season them with salt and black pepper.
- Increase the heat of the frying pan until the oil smokes slightly.
- Place the scallops in the frying pan and cook – one minute on each side should do. Each side of the scallop should have a nice golden crust.
- Pat the scallops dry on kitchen paper.

**Method: Cauliflower purée**

- Boil the cauliflower with cream until the cauliflower has become soft.
- Put the cream and cauliflower into a food processor and blend until smooth.
- Pass the mixture through a sieve.
- Drizzle a little truffle oil
- Season to taste with salt.

**Method: Chorizo Emulsion**

- Pan fry finely chopped onion until translucent
- Add cream and stock and reduce a little
- Add chorizo and simmer for five minutes
- Blend the mixture and pass through a fine sieve.

**To serve**

- Place 5 slices of chorizo in the centre of each serving plate (rectangular if poss.) with a scallop on top.
- Pipe or spoon a little of the purée in between.