

Recipe card



METROPOLITAN

Grilled scallops, black pudding crumble, lemon butter and chive sauce

Scallops:

3 large scallops
1 tsp of vegetable oil
Pinch of sea salt

Heat a griddle pan until very hot, roll scallops in the oil and season with the sea salt, place the scallops on the griddle 2 minutes on each side. Take off the heat and leave to stand for 45 seconds they should be firm on the outside and have a bounce to them.

Black Pudding Crumble:

150g Stornoway black pudding

For the 'soil', crumble the black pudding into a baking tray and bake in the oven at 170 until crunchy, approximately 15 minutes.

Lemon Butter Sauce:

Juice of 1 fresh lemon

200ml double cream

75g butter cut into small chunks.

Pinch of salt

5g of freshly chopped chives

Put the lemon juice and cream into a small thick based pan and bring to the boil, simmer until the liquid has reduced by more than half, add all the butter and gently whisk until reduced by $\frac{1}{4}$ or until thick. Take off the heat, add the chives and stir. Garnish with pea shoot or water cress.