

SKYE

ROOFBAR & DINING

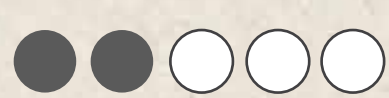
SEARED HOKKAIDO SCALLOPS CHORIZO, CAULIFLOWER PUREE, APPLE JULIENNE

TIME

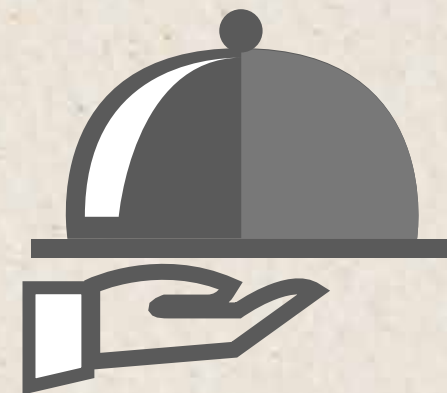


20 MINS

DIFFICULTY



SERVING



1 PERSON

INGREDIENTS

1 piece XL Hokkaido scallop, cut into half
2 slices good quality chorizo, same thickness as the scallops
1/2 lemon
Coriander from the garden
Green, apple 'julienne' – thin matchsticks, leaving the skin on

CAULIFLOWER PUREE (10 Portions)

400g white cauliflower
200ml mineral water
200ml full-fat milk
25g unsalted butter
salt and pepper, to taste

1. Rapidly boil the cauliflower in the water and milk until soft, then drain - keeping the liquid.
* Keep around 10 pieces of the cauliflower florets for the 'garnish'. *
2. Place the cauliflower into a blender, add the butter and all the boiling liquid, salt and pepper.
Blend until fully smooth.
3. Taste and add more salt and pepper if you need to.

FINISHING & ASSEMBLY OF THE DISH

- 1.** On a medium heat, add a little olive oil to a frying pan and start to fry one side of the chorizo. The oils should start to come out from the chorizo.
- 2.** Add the scallops into the pan, along with the cooked cauliflower.
- 3.** After 30 seconds, turn the chorizo and the scallops over, roll the cauliflower in the chorizo oil. Squeeze a little lemon juice into the pan.
- 4.** After 10 seconds more, remove the scallops, chorizo and cauliflower and allow to drain. Season the scallops and cauliflower.
- 5.** Place the (already prepared) cauliflower puree in the base of a bowl.
Add the cauliflower, then chorizo, then scallops. Nicely scattered around the bowl, being propped up by the cauliflower.
- 6.** Sprinkle with some freshly chopped coriander / coriander cress, then top with the apple julienne.