

SCALLOP SCAMPI WITH HOMEMADE TARTARE SAUCE

SERVES 2

INGREDIENTS

Sunflower oil, for deep-frying

14 scallops

2 handfuls plain flour

1 egg

100ml milk

2 large handfuls white breadcrumbs

Homemade tartare sauce

1 lemon, cut into wedges



- Preheat the sunflower oil to 180°C/350°F in a large pan or deep-fat fryer.
- Roll the scallops in the flour until they are totally covered. Shake off any excess.
- Whisk the egg and milk together in a bowl, then dip each of the scallops into the mixture. Roll the scallops in the breadcrumbs and place on a separate plate ready for frying.
- Deep-fry the coated scallops for 3–4 minutes, until crisp and golden-brown. Remove and place on a piece of kitchen paper to soak up any excess oil. Season generously with sea salt.
- Divide the scallops between 2 plates and add a generous dollop of homemade tartare sauce to the side. Garnish with lemon wedges, and serve immediately with chips and salad.