

# SCALLOPS WITH BOUDIN NOIR & PEA PURÉE

SERVES 2

## INGREDIENTS

Dash chicken stock

200g peas

Butter

Dash double cream

200g boudin noir, cut into 8 chunks

8 scallops

Olive oil

2 handfuls salad leaves, to garnish



- Bring a pan of water and the chicken stock up to a rapid boil. Add the peas and simmer for 5 minutes until cooked.
- Drain the peas and blitz in a food processor until the mixture reaches a chunky consistency. Add a generous knob of butter, the double cream, and season well with sea salt and freshly ground black pepper. Mix and set aside in a warm place.
- Preheat your grill. Place the boudin noir chunks onto an oiled and seasoned baking tray, then grill for 1–2 minutes until slightly crispy. Set aside in a warm place.
- Place a heavy-bottomed pan onto a high heat. Lightly season the scallops and drizzle them with a little olive oil, then add to the pan.
- Sear the scallops on each side for 45–60 seconds (depending on their size), ensuring they're golden-brown where they've been in contact with the pan. Remove and place on a piece of kitchen paper to absorb the excess oil.
- Dot the pea purée around 2 plates and arrange the scallops on top. Fill in any gaps with the grilled chunks of boudin noir and garnish with fresh salad leaves. Serve immediately.