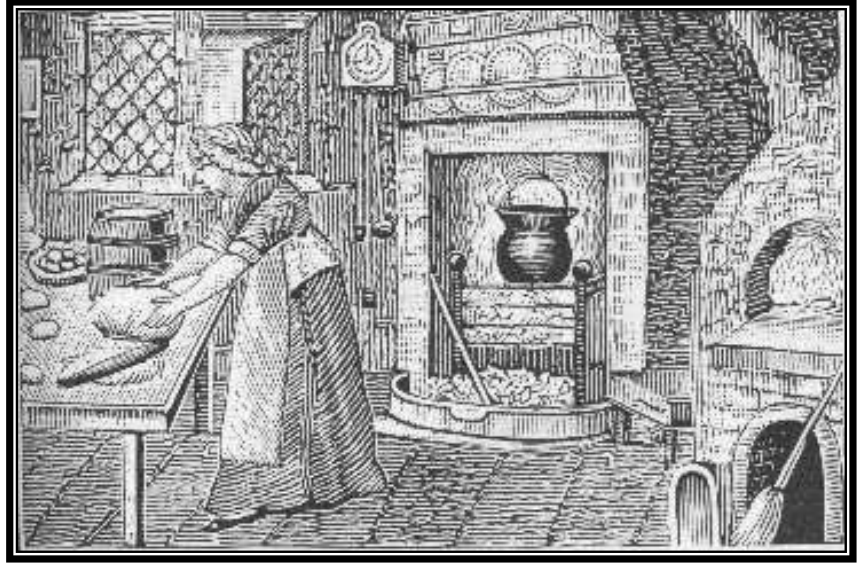




The Olde Scots Kitchin



Pan Fried Scallops

Ingredients

Measurements are per portion

3 fresh scallops
3 slices Ayrshire bacon
Large slice black pudding
150ml cream and white wine reduction
½ a leek (finely chopped)
Dash white wine
Sea salt and pepper (to season)
Lemon wedge and sprig of dill (to garnish)

Directions

Wrap each scallop in one slice of bacon.

To a very hot frying pan, add a tablespoon of oil. Once oil is smoking, add the scallops, and sea salt and black pepper to taste.

In a smaller pan, place a small amount of oil. Add the diced leeks, shaking the pan to ensure they don't burn or stick. Add salt and pepper followed by the wine and cream reduction. Allow the mixture to cook through and reduce.

Turn the scallops to colour both sides (the scallops only need 1-2 minutes each side). Add a splash of white wine to the pan. Add the black pudding slice to the scallop pan, turning it after a minute.

Remove leek sauce from the heat. Place black pudding in the centre of the plate and position the scallops on top. Pour sauce around the edge of the pudding. Add a lemon wedge and sprig of dill.

Serve immediately.