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## SCALLOPS WITH CHORIZO CRUMBS

Prep 45' – Serves 4 as a starter or 2 as a main - Easy

*For the puree:*

500g carrots  
20g butter  
1 shallot  
3 tbsp apple juice  
¼ tsp salt  
pepper

*For the chorizo topping:*

60g chorizo  
4 tbsp sherry  
2 tbsp red wine vinegar

8 scallops  
olive oil, for brushing  
parsley, to serve

1. Peel the carrots and cut into slices. Put into a saucepan with boiling salted water and cook with the lid on for about 15 minutes until really soft. Drain and set aside.
2. Meanwhile, prepare the chorizo topping. Cut the chorizo into small ½cm cubes and put into a frying pan. Fry for a few minutes until the fat starts to ooze out and the chorizo turns crisp. Add the sherry and red wine vinegar. Cook for a minute until the liquid starts to get slightly sticky. Take off the heat and set aside for later.
3. For the puree: peel and finely chop the shallot. Melt the butter in the same saucepan used to cook the carrots and fry the shallot for 5 minutes until soft. Add the apple juice and salt and bring to the boil, then add the carrots and warm through for a minute.
4. Take off the hob and blend to a fine puree with a stick blender. Season with pepper and set aside.
5. Wash the scallops, pat dry and rub with olive oil. Heat up a frying pan and fry the scallops for 2 to 3 minutes on each side. Sprinkle with salt and pepper.
6. Put a dollop of carrot puree onto each plate. Arrange the scallops on top of the puree; add a few chorizo crumbs and sprinkle with parsley.