

salad of seared scallops with smoked paprika & parmesan parsley biscuits

Pampas

Ingredients (Serves 4)

12 scallops
sea salt
smoked Hungarian paprika
4 extremely thin slices of whole belly bacon
1 whole Treviso lettuce
1 whole baby curly endive
300ml olive oil
1 cob of polka dot corn
grated Grana Padano cheese
1 egg yolk
4 sprigs of parsley, finely chopped
1 sheet Pampas Shortcrust Pastry

Method

Roast the belly bacon slices between two baking sheets and two baking trays at 180°C until golden brown.

Parmesan Parsley Biscuits

Brush the Pampas Shortcrust Pastry with egg yolk, season with sea salt, top with parsley and grated Grana Padano cheese and slice into thin strips. Bake the strips at 180°C for 12 minutes or until golden brown.

Strip the kernels off the cob of corn and blanch. Wash and trim the curly endive and treviso lettuce.

Season scallops with sea salt, smoked paprika and extra virgin olive oil. Seal

scallops in a hot pan. Once cooked, remove from the pan and set aside.

To assemble

Place the scallops at two, six and ten o'clock on the plate and then top with alternate layers of biscuits and salads. Finish off with the belly bacon slices and a drizzle of extra virgin olive oil.

Cost per serve: \$6.12

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