

## ***SEARED FRESH KING SCALLOPS BACON, PEAS & CREAM SAUCE***

100ml	Cider
8 x	King Scallops (2 per person for starter – 4 per person for main course) Place Scallops on a plate with kitchen towel under them to soak up Any moisture. You may leave the roe/coral (orange piece). I removed mine when trimming the scallops.
50grm	Butter
50ml	Vegetable Oil
150 grms	Peas – Fresh or Frozen
75ml	Cream
1 x	Med Onoin diced finely
3 x	Slices of Bacon diced for sauce
4 x	Slices of Crispy Grilled Bacon for garnish
1 x	Small red apple sliced thinly

Melt Butter in a small pot and turn up the heat.

Add Bacon, and toss for 30 seconds

Add Onion and toss for 30 seconds and then turn down heat for 2-3 mins.

Season with Black Pepper – NO SALT – as the bacon adds enough salt.

Add Cider and Peas and turn heat to 5 for 3-4 mins.

Add cream and tun down heat and let simmer. Add more cream or Cider if desired.

Heat non-stick pan on high heat and add vegetable oil. Season Scallop with Salt & Pepper. Place each scallop in pan and cook until golden brown on each side – 1.5 to 2 minutes each side.

Place sauce in a bowl. Put Scallops on top and garnish with the crispy bacon and the thinly sliced apple.

Enjoy.

Derry.