

## **Roast scallops with Cornish hogs pudding, Jerusalem artichoke puree, red wine and lentil dressing**

### **Serves 2**

**300g Jerusalem artichokes  
Salt and freshly ground black pepper  
80g butter  
150g good quality hogs pudding  
6 Scallops  
Handful of Parsley**

- Peel the Jerusalem artichokes (If large, cut them in half)
- Add to a pan of salted water with a squeeze of lemon juice, bring to the boil and simmer for 10 – 15 minutes until tender
- Drain well and whiz in a blender to a puree
- Return to a clean pan and place over a low heat
- Warm the puree for a few minutes, stirring so it doesn't stick, until it has reduced slightly to a spoonable consistency. It should not be wet and sloppy.
- Season with salt and pepper to taste and stir in a little butter

**Cut the hogs pudding into small nuggets and set aside ready to cook**

**Cook the scallops over a medium high heat for a minute on each side  
Immediately remove from the pan to avoid over cooking. Keep warm.**

**Lower the heat and add the hogs pudding, parsley and butter. Cook gently for 2-3 minutes to warm through.**

**To serve, spoon the Jerusalem artichoke puree onto the serving plates, place the scallops on top, spoon the parsley butter and hogs pudding over**

**For the dressing:**

- Finely chopped shallots will be reduced with red wine, red wine vinegar and thyme leaves.
- When fully reduced add some reduced chicken jus and cooked lentils.
- Add some hemp oil to split the dressing out and season.