



SEARED SCALLOPS

on Jerusalem artichoke and potato puree

Recipe by Wajiullah Spiby



Serves 4



30 minutes

INGREDIENTS

- 250g Tas scallops
- 400g Jerusalem artichokes, peeled
- 200g starchy potatoes
- 300g butter
- 300ml cream
- 250ml verjuice
- 2 shallots, diced
- 2 bay leaves
- 2tsp dashi powder
- 1/4 bunch chives
- 1 bunch flat leaf parsley, chopped
- 200ml olive oil
- 1 tsp salt

DIRECTIONS

- Sear the scallops in 100g of the butter, keep warm
- Wash, chop and boil the artichokes in salted water until just cooked
- Boil the potatoes in salted water, drain, and keep warm
- Bring 150g butter and cream to simmer
- Combine artichoke, potato and 150ml cream, mix, season to taste, blend to a smooth purée and keep warm
- For the butter sauce simmer the verjuice, shallots and bay leaves and reduce to 1/3
- Add the remaining 150ml of cream and reduce to 2/3



Sundays

with Lucie Cutting

on 936AM and the ABC listen app





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- 200ml olive oil
- 1 tsp salt

DIRECTIONS

- Add the dashi powder then 150g of diced butter (cold), whisk into the reduction on very low heat a small amount at a time
- Pass it through a sieve, keep warm
- Add ¼ bunch of chives chopped just before serving
- For the parsley oil combine the olive oil, salt and parsley and blend, pass through a fine sieve.
- To serve place artichoke purée on plate place scallops alongside purée, split butter sauce with parsley oil and pour over scallops



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