



SEARED SCALLOPS WITH APPLE & PARSNIP PUREE AND BACON CRUMB

by Tim Bone

SERVES: 4 AS AN ENTREE

INGREDIENTS

12 SCALLOPS

250G OF BACON, FINELY DICED

FRESH DILL SPRIGS TO GARNISH

FOR THE PUREE

2 GRANNY SMITH APPLES, PEELED, CORED AND ROUGHLY CHOPPED

1 PARSNIP, PEELED, CORED AND ROUGHLY CHOPPED

4 SPRIGS OF DILL

300ML OF CREAM

2 CUPS OF MILK

PINCH OF SALT AND PEPPER

METHOD

1. TO MAKE THE PUREE, IN A MEDIUM POT OR FRYING PAN ON MEDIUM HEAT,

ADD THE CHOPPED APPLE AND PARSNIP, CREAM, MILK, DILL SPRIGS, SALT AND PEPPER.

BRING TO THE BOIL AND SIMMER FOR 15-20 MINUTES OR UNTIL THE PARSNIP AND APPLES ARE SOFT.

2. PASS THE APPLE AND PARSNIP THROUGH A SIEVE, RESERVING THE MILK AND CREAM MIX.

BLITZ THE APPLE AND PARSNIP WITH A STICK BLENDER, ADDING SOME OF THE MILK AND CREAM MIX

UNTIL YOU GET A SMOOTH, SILKY CONSISTENCY BUT NOT TOO RUNNY. SET ASIDE.

3. FOR THE BACON CRUMB, IN A FRYING PAN OVER MEDIUM HEAT, ADD THE DICED BACON AND COOK, STIRRING FOR 5 MINUTES

OR UNTIL THE BACON IS SUPER CRISPY. REMOVE ONTO A PAPER TOWEL LINED PLATE WITH A SLOTTED SPOON,

TRYING TO LEAVE AS MUCH OF THE BACON FAT IN THE PAN AS YOU CAN.

4. PLACE THE SCALLOPS ONTO A PAPER TOWEL LINED PLATE AND PAT DRY. TURN THE FRYING PAN,

WITH THE RESERVED BACON FAT, ONTO HIGH HEAT AND FRY THE SCALLOPS FOR 1 MINUTE,

TURN AND COOK FOR A FURTHER 30 SECONDS. REMOVE ONTO A PLATE.

5. TO SERVE, PLACE GOOD DOLLOPS OF THE PUREE ONTO A PLATE OR SERVING DISH,

TOP WITH SCALLOPS, SEASON WITH SALT AND PEPPER, TOP WITH BACON CRUMB AND DILL FRONDS TO GARNISH.