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His Royal Highness The Prince Charles,
Duke of Rothesay

Seared Scabster Seafood Scallops, Mey Selections Black pudding and Apple Puree

Serves 4

Ingredients

- 12 Fresh Scallops
- 1 small Mey Selections Black Pudding
- 4 Granny Smith Apples
- 4 Lemons
- 50g Castor Sugar
- 2tbsp Corn Flour
- 300ml Rapeseed Oil
- 2 Shallots (chopped)
- Handful of finely-chopped Mixed Fresh Herbs*
- 100ml Apple Juice

Method

1. Dice the apples and sweat in the butter with the chopped shallots.
2. Add the apple juice and sugar and cook until soft.
3. When cooked puree in a liquidizer until smooth and set aside.
4. Juice and zest all the lemons, bring to the boil in a small saucepan.
5. Thicken with corn flour, and then put in a liquidizer and mix.
6. Slowly add the rapeseed oil until you get a nice consistency and put into a “squeezy” bottle for later.
7. Slice the black pudding, and form circles using a cutter of similar size to the scallops.
8. Grill till cooked (approx 3 minutes on each side) and then keep warm.
9. Now heat a non stick pan, season the scallops and pan fry until golden on each side.
10. Add a couple of knobs of butter and baste the scallops with the foaming butter.
11. Set aside to rest for a few minutes.
12. Place 2 slices of black pudding and two scallops on a bed of apple puree.
13. Zigzag the lemon dressing over the top, then scatter the herbs over and serve.

*Use micro-herbs for a more intense flavour.

Recipe from Andrew Munro, Ulbster Arms Hotel Halkirk