



Seared King Scallops with a Warm French Bean and Chorizo Tartlet

We are lucky this month to have a recipe from Mark, the chef at The Killiecrankie Hotel. It coincides with the return of the hotel's now famous annual Fish Festival which begins on the 8th of May and runs for 6 weeks. Mark has prepared a fantastic daily fish menu, sourcing the finest fresh ingredients the market can supply. You will be most welcome to sample his culinary expertise over lunch or dinner, then return for something completely different. It's going to be a very interesting six weeks!

Ingredients

12 king scallops
100g blanched French beans, cut in half
100g halved and sliced chorizo
4 x 7cm puff pastry cases
drizzle of rapeseed oil
Smoked Malden sea salt for seasoning
Herb oil
Micro Herbs

Method

Sauté chorizo with a little rapeseed oil
add beans to warm through
warm the puff pastry case
Sear the scallops in very hot pan with rapeseed oil until golden brown
Season with smoked Malden salt

To Serve

Dress plates with herb oil and place tartlets in centre
Divide the beans and chorizo between the tartlets, arranging any extra around the outside
Place 3 scallops on each & spoon small amount of cooking juice on each scallop
Sprinkle micro herbs to garnish