

SIGNATURE RECIPE

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SCALLOP, PEA PURÉE, APRICOT GEL, PEA & A ROSEMARY BUTTER SAUCE

BY JOSH BARNES, HEAD CHEF AT GOLDSBOROUGH HALL



INGREDIENTS

- 1 large scallop (or 2 medium)
- 300g apricot Boiron purée
- 3g agar agar
- 250g frozen peas
- 250g double cream
- 100g Alsace bacon or pancetta diced into halves
- 1 fresh apricot
- Some fresh peas

Rosemary butter sauce

- 100ml chicken stock
- 40ml white wine
- 20ml double cream
- 12g diced foie gras, cold
- 40g butter, cold and diced
- 1 sprig of rosemary
- Salt and a small squeeze of lemon to season

METHOD

Apricot gel

1. Add agar agar to the apricot purée.
2. Heat up and bring to the boil to activate the agar agar. Then chill the mix.
3. Once set, blitz into a gel and pass through a fine sieve.

Pea purée

1. Bring double cream to the boil and season with salt.
2. Add the frozen peas.
3. Blitz and pass through fine sieve over an ice Bain Marie to keep the purée green.
4. Then check the seasoning.

Fresh peas

1. Pod your fresh peas.
2. Blanch them in salty water for 30 seconds and refresh in an ice bath.
3. Remove from the ice water and remove the outer shell of the peas.

Scallop

1. Heat oil in a large frying pan over high heat. Cook scallop(s) for 30 seconds each side or until just opaque.

Rosemary butter sauce

1. Reduce stock and wine together down to around 50ml.
2. Add cream and boil for 1 minute.
3. Remove from heat and add rosemary leaves to infuse for 5 minutes.
4. Boil again, then whisk in butter and foie gras slowly.
5. Season with salt and a little lemon juice.
6. Pass through a muslin cloth.