



# Seared Sea Scallops with Succotash

NIBBLEDISH CONTRIBUTOR

## Ingredients

Full Description: Seared Sea Scallops with Quail Eggs and Caper-Oregano Vinaigrette on a bed of Corn and Brussel Succotash drizzled with Black Truffle Oil

adapted from a Gordon Ramsay recipe  
serves 4

### Scallops

1. 4 Large Fresh Sea Scallops, halved
2. 1 tbsp Curry Powder
3. 8 Quail Eggs
4. zest of 1 Lemon
5. knob of Butter
6. Sea Salt
7. Black Pepper
8. EVOO

### Succotash

1. 1 large knob of fresh Corn, kernels sliced off the cob
  2. 1 tbsp chopped Prosciutto di Parma or Pancetta
  3. 300g Brussel Sprouts, roots removed, julienned
  4. 1/2 cup Dry Vermouth or Sherry
  5. 1 knob of Butter
  6. 2 tsp of Cream
  7. 2 cloves of Garlic, chopped
  8. tonnes of Black Pepper
  9. Sea Salt
  10. EVOO
-

---

## Caper-Oregano Vinaigrette

1. 2 tbsp Capers, rinsed and dried
2. 1 handful fresh Oregano, chopped
3. 2 tsp Dijon Mustard
4. 1 med Shallot, chopped
5. 1 tbsp Champagne or White Wine Vinegar
6. 1 tbsp Lemon Juice
7. Sea Salt
8. Black Pepper
9. 1/2 cup of EVOO

## Garnish:

1. Black Truffle Oil

## Instructions

God, my recipes are all gone!

## Scallops

1. Subtly dust scallops with curry powder, salt and pepper.
2. Lightly coat with zest.
3. Get a pan searing hot, add butter.
4. Sear scallops 30 secs a side, add a touch of EVOO to stop it from burning then further sear it for 15 secs.
5. Remove immediately and let it rest on a wire rack.
6. Using a paring knife, tap on the tip of the quail's egg to crack. (unless u have tiny and sharp fingernails) Cook eggs on the same pan for 20secs, remove and set aside.

## Succotash

1. Get a pan searing hot, add butter, garlic and prosciutto.
2. When garlic starts to turn golden brown, add in corn and brussels. Toss. Saute for 2 mins.
3. Add vermouth. Reduce. Season lightly with salt but lots of black pepper. Add a touch of EVOO if it looks like its starting to burn.
4. Saute until brussels are tender, turn off heat.
5. Stir in cream and set aside.

---

## Vinaigrette

1. Blitz everything in a blender for 1 min.

To serve, spoon succotash on a plate, top with scallops then egg, then a dot of vinaigrette and drizzle with black truffle oil.