# 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.