

# Griddled Scallops with Black Pudding and Pea Puree

The scallops are griddled on the VIKING griddle. This is an element built into the VIKING range or into a Range top. You can also purchase a VIKING griddle accessory which sits atop two gas rings. This is a fantastic accessory, it's non stick and easily washed then stored away.

This is an unusual but fantastic flavour combination. A kind of a surf and turf with mushy peas! It makes a great starter, and making the pea puree is worth the effort, the flavour is just so sweet.

Make the Pea Puree first, see separate recipe

To Griddle the Scallops....

Heat your griddle until it's good and hot. While you're waiting for it to heat up slice the black pudding into rings about 2 cm deep. The best type to use is one which is not too crumbly. I always use Kelly's Black Pudding from Newport in Co Mayo, [www.kellysbutchers.ie](http://www.kellysbutchers.ie) this is an award winning pudding and when you taste it you'll see why. Texture wise it's perfect for this recipe.

Leave the coral on the scallop and trim the tiny bit of muscle from the side. It's just that it's a bit chewy so it's best to get rid of it.

Now on one side of the hot griddle cook the pudding, leaving room to cook the scallops. Neither take too long to cook. The pudding will cook with about 5 mins per side and the scallops with about 3 minutes per side.

Season the scallops with sea salt and freshly ground black pepper.

Place them on the griddle, turning after about 3 minutes or when the white is nice and caramel on the edges. Turn and do the same.

Now assemble the dish. For a starter, place a spoonful of the warm pea puree in the centre of a wide bowl, place the pudding on top and then a large scallop. Drizzle with truffle oil and dress with chervil leaves.

If you want to be less 'cheffy' or posh just serve it for the tea with some brown bread! A rare treat.