

INGREDIENTS:

12 scallops
30g butter
Sea salt
Freshly-ground black pepper
4 rashers dry-cured smoked
bacon, finely-minced
12 one-inch rounds of black
pudding
250ml strong, dry cider
6 tablespoons full fat crème
fraiche
1 tablespoon fresh chopped
chives

TIME: 30 mins**SERVING:** 4-6 people

Heat the butter in a frying pan, add the bacon and cook until crisp and browned. Remove with a slotted spoon and reserve. Season the scallops well on both sides and add to the pan. Fry over a medium heat for two minutes without moving them around, turn over, fry for a further minute then remove to a warmed plate. Grill the black pudding rounds under a medium heat for a minute each side. Increase the heat under the frying pan, add the cider and reduce by one third. Away from the heat stir in the crème fraiche and add the crisped bacon and the chives. Return to the heat and cook gently, stirring constantly for a further minute. Check seasoning. Place three rounds of black pudding on each plate, top each with a scallop, pour the sauce over and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: