

## Scallops, Celeriac, Apples and Toasted Hazelnuts

Serves 1

Prep time: 60 minutes

Cooking time: 45 minutes

### Ingredients

2 scallops in their shells\*

1 celeriac

½ tsp fennel seeds

1 apple

1 plum

60g blanched hazelnuts

1 tbsp hazelnut oil for dressing and 1 tbsp for cooking scallops

Juice of 1 lemon

100g butter

1-2 tbsp vegetable oil

Suölo Reduced Sodium Sea Salt, Black Pepper & Seaweed to taste

### Method

1. Heat the oven to 180°C/160°C Fan/Gas Mark 4
2. Remove the scallops from the shell by slicing with a knife underneath the top shell then carefully pushing the knife underneath the scallop meat then release it from the bottom of the shell\*. Remove the roe and connective tissue from around the scallop with your hands simply by pulling it off gently. Wash and place the scallops in the fridge
3. Peel the celeriac and cut in half. One half will be used for puree and the other half will be used for diced celeriac.
4. For the puree, roughly chop the celeriac and boil in water with fennel seeds until soft and then drain and separate the celeriac and blend with hazelnut oil (1 tbsp of hazelnut oil per 100g celeriac puree)
5. Take the remaining celeriac and half of the apples and cut into small cubes. Fry in a pan with vegetable oil until golden brown
6. Slice the rest of the apple and keep in lemon water until needed. Slice the plum and set aside for serving
7. Put the hazelnuts in to the oven for 4 minutes until browned
8. Heat a pan with hazelnut oil to sear the scallops
9. Season the scallops with a light dusting of Suölo Reduced Sodium Sea Salt, Black Pepper & Seaweed and place in the pan when it starts to smoke
10. Once the scallops are browned on one side, turn over and add butter. Turn the heat down and allow to cook for a further 30 seconds to 2 minutes depending on the size of the scallop, until the scallops are firm but bouncy to the touch.
11. Mix the apple plum and hazelnuts in a bowl with hazelnut oil
12. Serve by placing celeriac puree in the shell topped with some of the pan fried celeriac and apple. Place the scallop on top and place the hazelnut oil-coated sliced apple and plum around the edge. Sprinkle with toasted hazelnuts, you can also put a drizzle on the plate if you wish.

### Chefs Tips

\*You can also buy scallop meat separately if you'd prefer