

Grilled Scallops with Chorizo, Fennel and Broad Beans



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VULCANUS
God of flames



Serves 4

Ingredients (per person)

12–16 scallops
28–40 small broad beans
4 small (½ a medium sized)
fennel bulbs

'Tupperware chorizo'

750g pork shoulder,
coarsely minced
1 tbsp sweet smoked paprika
2 tsp hot smoked paprika
2 garlic cloves, finely chopped
2 tsp fine sea salt
1½ tsp fennel seeds
¼ tsp cayenne pepper
50ml red wine
Freshly ground black pepper
A little rapeseed or olive oil
for frying

Seasoning

Garlic
Chilli flakes
Olive oil

Dressing

Generous trickle of olive oil
Good squeeze of lemon

Allergy Information

This recipe contains fish which
some people may be allergic to.
Please check carefully before
preparing or serving this dish.

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Tupperware chorizo method

- Put all the ingredients except the oil into a bowl and mix thoroughly with your hands, squishing the mix through your fingers to distribute the seasonings evenly.
- Heat a little oil in a frying pan, break off a small piece of the mixture, shape into a tiny patty and fry for a few minutes on each side, until cooked through.
- Taste to check the seasoning, remembering that the flavours will develop further as the mixture matures. If you're a heat fiend, you can add more cayenne and black pepper.
- Cover the mixture and store in the fridge for at least 24 hours before using; this will allow the flavours time to develop. It will keep for about 2 weeks.

Grilled scallops method

- Place the broad beans on far edge of the Vulcanus® grill to steam the beans in their pods.
- Place the fennel on the grill right by the fire pit.
- Season the scallops with garlic, chilli flakes and a tiny trickle of oil.
- Flip the fennel once slightly charred, brown on the underside.
- Flip the broad beans.
- Dress the final serving dish with oil, salt, pepper and half a lemon.
- Put the fennel into the final serving dish.
- Hand press 50–70g of the 'Tupperware chorizo' into five equal patties and place on the grill where the fennel was cooking.

- Place the scallops onto the grill in a similar place, where the fennel was.
- Flip the chorizo patties when charred brown on the underside and push further out on the grill.
- Move the scallops to where the chorizo patties were.
- Break up the patties into crumbs on the grill.
- Keep moving the scallops and patty crumbs in and amongst each other to share the flavours.
- Scoop the scallops and chorizo off the Vulcanus® and into the final serving dish.
- Take the beans off the Vulcanus® grill and place them on a plate to cool for a few minutes.
- Tumble the scallops, chorizo and fennel in the final serving dish.
- Take the beans out the their pods and add to the final dish.
- Tumble again and serve.