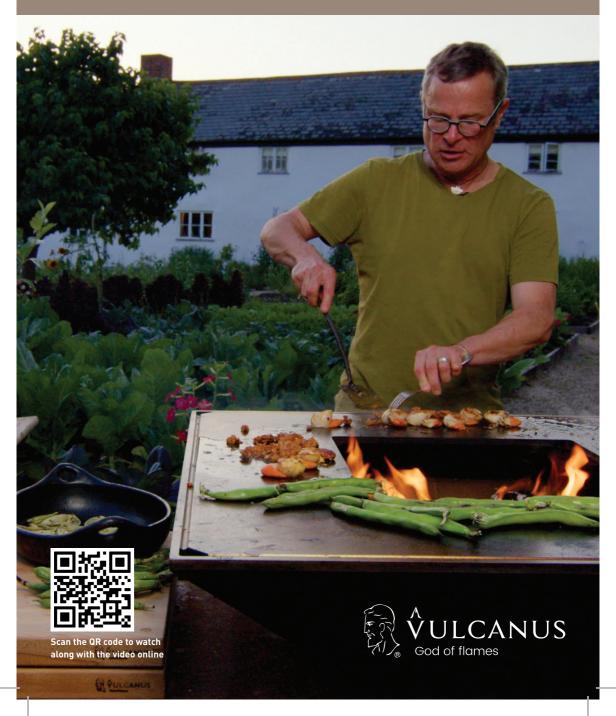
# Hugh Fearnley-Whittingstall's Seared Scallops with Broad Beans, Fennel and Chorizo





### Ingredients

12–16 scallops
20–30 small young
broad bean pods
4 small fennel bulbs

## 'Tupperware chorizo'

750g pork shoulder, coarsely minced

1 tbsp sweet smoked paprika

1 tsp hot smoked paprika

2 garlic cloves, finely chopped

2 tsp/10g fine sea salt

1 tsp fennel seeds

Good pinch cayenne pepper

Splash of red wine

Freshly ground black pepper A little oil for frying

### Seasoning for scallops

2 cloves garlic, finely chopped Chilli flakes Pinch of salt

### 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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Specflue are exclusive UK distributors of Vulcanus® products.

0333 999 7974 sales@specflue.com specflue.com The combination of pork and shellfish is classic in Iberian cooking and works brilliantly on the Vulcanus® grill. The veg element can vary with the seasons. Asparagus, green beans, wedges of little gem lettuce or hispi cabbage, courgettes and aubergines can all be used.

You can use a bought chorizo and grill thick slices, but the 'Tupperware chorizo' is fun to make, and a really useful recipe to have up your sleeve. You'll have some leftover from these quantities.

# 'Tupperware chorizo' method

It's best to make this the day before, or at least a few hours in advance, as the flavours develop.

- 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 seasoning 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 or hot smoked paprika and black pepper.
- Cover the mixture and store in the fridge for a few hours, before using; this will allow the flavours time to develop. It will keep for about 2 weeks in a covered container.

### Seared scallops method

- Place the broad beans roughly in the middle of the Vulcanus® grill to steam the beans in their pods.
   Turn them every few minutes as the other ingredients cook.
- Place the fennel on the grill right by the middle of the fire pit.
- Season the scallops with chopped garlic, chilli flakes, a pinch of salt 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 a trickle of olive oil, salt, pepper and a good squeeze of lemon.
- Put the fennel into the final serving dish and turn lightly in the dressing.
- Hand press about 150g (a generous handful) of the 'Tupperware chorizo' into 8–10 small patties and place on hot edge of the grill (i.e. where the fennel was cooking).
- Place the scallops onto the grill next to/among the chorizo, so the spicy fat from the chorizo runs into the scallops.
- Flip the chorizo patties when nicely browned on the underside and push a bit further out on the grill.
- Move the scallops to where the chorizo patties were.
- Break up the patties into chunky crumbs on the grill.
- Turn the scallops after a couple of minutes and keep moving the scallops and patty pieces 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 their pods and scatter over the dish.
- Tumble again and serve, with a final squeeze of lemon juice.