

A dish I noticed yesterday posted on the Web by [Delilah's in Selby](#) was very reminiscent of a fusion classic which has become a favourite at home.

The Delilah's version was pan seared scallops with black pudding and mizuna pesto, which on this occasion they had served as a main course. The photograph caused much salivation and I'm sure the dish was exquisite. The sweetness of scallops balances very well with spiced or fragrant meats and the subtle texture is a great counterpoint to the texture of firm meats.



The version we often enjoy at home we server as a starter, but I'm sure it would create the perfect foundation for a main course.

Pan seared Scallops and Chorizo served we a pea greens salad.

Ingredients:-

110 grams chorizo

400 grams small scallops (halve them to make 2 thinner discs if they are very fat)

Juice of ½ lemon

1 bag of pea greens

Balsamic vinegar

Method:-

Slice the chorizo into rounds no thicker than 3mm / 1/8 inch.

Heat a heavy-based pan on the hob and, when hot, dry-fry the chorizo round until crisped on either side (the chorizo will give out plenty of its own oil); this should take no more than 2 minutes.

Remove the chorizo to a bowl and fry the scallops in the chorizo-oil for about 1 minute a side.

Return the chorizo to the pan with the scallops, add the lemon juice and let bubble for a few seconds before arranging and serving. Garnish with the pea greens dressed with a little balsamic vinegar.

Perhaps you have your own take on this recipe? Feel free to add it in the comments!

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