

West Coast Sea Products Ltd

Dee Walk, Kirkcudbright, Dumfries & Galloway, Scotland, DG6 4DQ

Tel: 01557 330789 Fax: 01557 331595

Email: info@westcoastseaproducts.co.uk WebSite: www.westcoastseaproducts.co.uk

Whisky Drenched Scallops

225g (8oz) king or queen scallop meats, without roe, fresh or defrosted

30g (1oz) butter

125ml (4 fl oz) double cream or cream fraiche

juice of half a lime

3 x 15ml spoon (3 tablespoons) single malt whisky

salt and black pepper

4 cherry tomatoes, quartered

2 x 15ml spoon (2 tablespoons) fresh chopped chives

225g (8oz) baby spinach leaves

Heat the butter in a large pan and add 4 x 15ml spoon (4 tablespoons) double cream or crème fraiche. Bring to the boil and reduce by half.

Add the remaining cream, lime juice, whisky and seasoning.

Add the scallops. Cover for 2-3 minutes, stirring occasionally. Add the tomatoes.

Garnish with chives and serve on baby spinach leaves as a starter.

Serves 4