TANDOORI MASALA SCALLOPS WITH CAULIFLOWER PUREE

» Serves 2

SERVES 4

INGREDIENTS

12 dry sea scallops 10/20 count
2 Tbsp. olive oil
1 Tbsp. tandoori masala spice mix
1 ½ oz. butter
3 ½ oz. frozen peas
4 small handfuls of pea shoots (optioanl)
Squeeze of fresh lemon juice
Extra virgin olive oil (for serving)

Cauliflower Puree:
1 Tbsp. vegetable oil
2 onions, peeled, chopped
1 ½ inch piece of ginger, peeled and grated

1 tsp. turmeric
2 tsp. ground ginger
2 tsp. ground coriander
1 tsp. chili powder
1 tsp. cumin seeds
1 large cauliflower head, cut into florets
7 oz. cream
1 ¾ oz. butter
Salt and pepper
Squeeze fresh lemon juice
Extra virgin olive oil (for serving)

DIRECTIONS

Cauliflower Puree: Heat oil in pan over medium heat and fry onions for 10 minutes until soft. Add ginger and spices and cook for 2 minutes. Add all but a few of the cauliflower florets to the pan and add ¼ cup water, cover and cook until florets are tender. Pour cauliflower mixture into a food processor, add cream, butter, and lemon juice. Pulse until smooth, add back to pan and season with salt and pepper.

Brush reserved cauliflower with olive oil and grill to char (you could also use the broiler to char the florets), season lightly with salt and set aside.

Marinate scallops in oil and tandorri spice for at least 10 minutes. Heat oil in a nonstick skillet over medium-high heat and cook scallops for 30 seconds to achieve a golden color on the scallop, then add the butter and cook through until scallops are firm and opaque in the center. Remove scallops from heat.

Add peas to a pot of boiling water and cook for 1 minute, just until peas are tender.

TO SERVE

Spoon puree in center of plate and top with 3 seared scallops. Add charred floret pieces, peas and pea shoots. Add a squeeze of fresh lemon juice and a drizzle of olive oil. Garnish with lemon wedges.