

 **Scallops in their half shell, chorizo & white bean puree****Callum Hann** (Australia)**INGREDIENTS**

6 large scallops in their half shell
1 chorizo, sliced thinly
1 granny smith apple, julienned
Olive oil
1 lemon
Micro herbs or cress, to serve
Black salt to garnish (optional)

PUREE

400g can cannellini beans
100ml milk
50g butter

METHOD

First make the puree. Combine all ingredients in a saucepan and heat, stirring occasionally, until butter melts. Transfer contents to an upright blender and puree. Keep warm while you cook the scallops.

Fry the chorizo till golden. Remove from pan, add a decent glug of oil, and add scallops to the pan. Ensure the pan is very hot before adding scallops so they don't sweat. Cook for around 30 seconds on the first side, turn and briefly sear the other side.

To serve, smear a spoonful of the puree onto the bottom of each shell. Top with a scallop, the chorizo, and the cress. Drizzle with a little olive oil and serve with cheeks of lemon.