

SCALLOPS WITH SPANISH BLOOD SAUSAGE AND CRABMEAT SAUCE



Serves 2



8 minutes



3 Mibrasa casserole dishes

INGREDIENTS

6 scallops
2 tbs Sea Urchin paste or crab-
meat
1/4 lb Spanish blood sausage
1 clove garlic
1 leek
Parsley
Olive oil

METHOD

- Wash the leek and cut the white part into julienne. Drizzle olive oil into a Mibrasa casserole dish and cook the leek for 2 minutes. Peel and chop a garlic clove. Without removing the casserole dish from the grill, add the garlic and crab paste and then stir. Add water and leave to cook for 3 minutes.
- Cut the blood sausage into 6 slices. Place in a casserole dish without adding any oil or fat. Cook for 2 minutes. Remove the dish from the oven and flip the slices over to cook using the casserole's residual heat.
- Remove from the garlic crab sauce from the oven and transfer to a blender glass. Add some paprika if desired and blend.
- Place the scallops directly on the grill and cook for 2 minute. Remove the scallops from the grill and transfer to a casserole dish with a drizzle of olive oil. Leave in the oven for a further 2 minutes.
- To serve, place the slices of blood sausage on a bed of crabmeat sauce and top with a piece of scallop. Garnish with a dried vegetable crisp.

