

# SCALLOPS

## INGREDIENTS:

Scallops

50mls Cointreau

20 gms butter

Chopped chives

Zest and juice of 1 Lime

1 Tblsp extra virgin olive oil

100mls Simon Gault vegetable stock

30gms butter



Season scallops and heat the oil in a pan and add 20gms butter then add the scallops and cook until golden. Add cointreau, allow to evaporate then add Simon Gault vegetable stock. Add lime zest and juice.

When scallops are warm in the centre remove from pan and place on plate. Then add 30gms butter to the pan with the scallop juices to thicken. Add chopped chives and pour over the scallops and serve.

