

Scallops with black pudding, apple and locally brewed cider

Cider dressing

Ingredients

- 1 pint of cider
- 10g wholegrain mustard
- 1 shallot
- 30ml Irish rapeseed oil
- 25ml cider vinegar
- 15ml sherry vinegar

Method

1. To make the dressing fry off the shallot, add mustard and vinegars and allow to reduce
2. Add cider and reduce again
3. Whisk in oil and serve warm over the scallops

Scallops

Ingredients

- 4 equally sized scallops
- 1/4 granny smith apple
- 50g black pudding
- Picked fennel
- 20g butter

Method

1. Prep the scallop's by removing the mussel on the side of the scallop's and pat dry
2. In a hot pan add butter, cook black pudding and scallops for about 2 mins each side
3. Prepare a julienne of apple on the plate (thin matchsticks) with the cooked pudding and place the scallops on top. Spoon over the dressing to finish.



The dressing really makes this dish, the sweetness of the scallop's works so well with the cider a classic combination perfect for looking back over the last 25 years of culinary delights in Faithlegg. Enjoy!

~ Jenny