



Vinyl Restaurant chef SHAUN MARGAN rates this unusual dish an excellent entrée for your next dinner party

Growing up on the outskirts of West Auckland, as I did, you really gain an appreciation for the quality of produce available to us in New Zealand.

Whangarei is much the same, with fresh seafood arriving on the docks daily and local meat, vegetable and specialty goods suppliers provide us with great product. At Vinyl it's a joy finding new and exciting ways to serve it.

This dish showcases how quite different tastes and textures can come together to work in harmony. This is a restaurant style dish that's easy to cook for your friends at home. The heat of chorizo sausage and the peppery cress is mellowed nicely by the butterbeans.

Salsa verde is a great accompaniment to fish and shellfish and is easily made from herbs found your garden. Try this with a Riesling. ■

SEARED SCALLOPS *with chorizo BUTTERBEAN PURÉE WATERCRESS & SALSA VERDE*



Photos: Bryce Zhang

INGREDIENTS

- 12 Scallops
- Butterbean purée
- Salsa verde
- Watercress
- 1 Lemon
- Olive oil
- 1 Chorizo sausage (sliced)

Salsa verde

- 50g Capers drained
- 50g Basil
- 50g Parsley
- 20g mint
- 1 teaspoon crushed garlic
- 150 mls olive oil

Place all ingredients except olive oil in a food processor and blend until finely chopped. Slowly add olive oil to bring it all together.

Butterbean purée

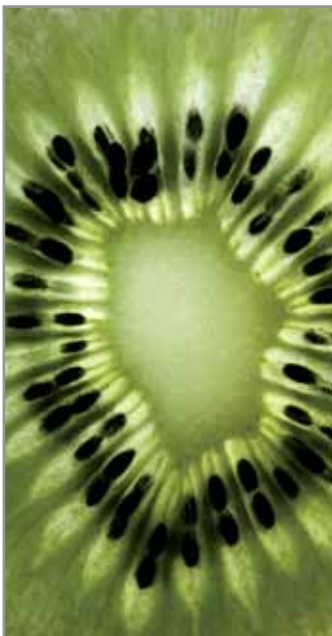
- 250g cooked butterbeans
- 1 teaspoon lemon juice
- 1 teaspoon crushed garlic
- 4 tablespoons olive oil
- 2 tablespoons hot water

Place all ingredients in a food processor and blend to a fine purée. Season and set aside.

To serve

In a large hot pan sear your lightly seasoned scallops and chorizo slices in a little olive oil for 30 seconds on each side.

On a warmed plate place two spoonfuls of purée side by side and top with scallops and chorizo. Dress watercress with lemon juice and olive oil, form a nest on top of each stack. Run rings of salsa verde around them and serve.



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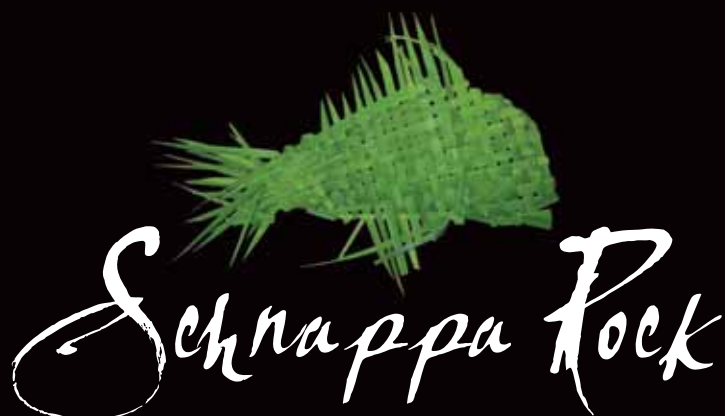
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