

A Warm Salad of Roast Scallops, with Haggis and Smoked Bacon

Ingredients . . .

113gms (4oz) mixed small salad leaves (baby spinach, rocquette, mizuma, red chard, endive)
18 scallops
170gms (6oz) haggis
3 rashers smoked streaky bacon
Balsamic vinegar
Salad dressing
Olive oil for frying

Method . . .

Form haggis into small pats and pan fry on both sides. Grill bacon and reserve both in a warm place. Pan fry the scallops in a pre-heated pan, with a little olive oil; cook on one side for about 1 minute until seared then turn over and sear the other side.

To serve . . .

Dress salad and place on centre of plate. Dice slices of haggis and bacon rashers and scatter over salad and around. Place scallops on plate (3 per portion) one at the top, others bottom left and bottom right. Drizzle a little balsamic vinegar over and around scallops. Serves 6.

THE PEAT INN
RESTAURANT

David S. Wilson

David Wilson Executive Chef/ Proprietor



The Peat Inn, Cupar, KY15 5LH, Scotland
Tel: +44 (0) 1334 840206 . Web: www.thepeatinn.co.uk

