

## **Western Australian scallops, cashew almond coconut cream, lime salsa**

Serves 4

### **For the scallops:**

24 each WA or QLD scallops (at room temperature before cooking)

Olive oil

Salt

**To Cook:** Get a frypan or flat grill very hot, oil the pan and the scallops. Place the scallops in the pan and sear until golden. Turnover and seal for a further 15 seconds.

### **For the cashew almond coconut cream:**

20ml olive oil

2 each eschallots, finely diced

1 each garlic, crushed

1 knob ginger, finely chopped

½ bunch coriander root, finely chopped

6 each curry leaves

100grams cashew nuts, toasted

100grams, almonds, toasted

300ml coconut cream

500ml vegetable stock (or water)

1 pinch saffron

1 each lime juiced

**Method:** Sauté the garlic, ginger, eschallots and curry leaves in the oil until soft and fragrant. Add the cashews and almonds and warm through, add the coconut cream and vegetable stock, bring to a boil and reduce the heat to a gentle simmer, add the saffron and cook until nuts are tender. Remove from the heat and puree until smooth, add lime juice and season with salt and pass through a fine sieve.

**For the lime salsa**

2 each limes, flesh only, diced

80ml olive oil

20ml rice wine vinegar

1tsp castor sugar

1tsp fish sauce

1tsp chives, chopped finely

1tsp mint, chopped finely

Salt to taste

**Method:** Combine all the ingredients in a bowl and season with salt to taste.

**To serve:**

1 punnet micro coriander leaves

Drag two lines of the puree across the plate and then place six scallops around the plate. Dress with the salsa and garnish with some small coriander leaves