

MARLBOROUGH  
**OCEAN  
VINE  
HOP**  
2017



**Jax Hamilton**



Cuisine Marquee

**Smoky Jerk Scallops on a Creamy  
White Bean Puree**

***Jerk Paste:***

150 g Peppadew Piquant Peppers, drained  
½ tsp black pepper, ground  
½ tsp smoky paprika  
2 cloves garlic, chopped  
2 tbsp fresh thyme leaves  
2 tbsp fresh parsley leaves  
4 spring onions, chopped  
2 tbsp fresh ginger, grated  
1 lime, zest  
2 tsp sesame oil  
Good pinch salt

***Puree :***

Knob of butter  
Drizzle of olive oil  
1 clove garlic, crushed  
1 small shallot, finely diced  
1 tin cannellini beans, drained  
50 ml vegetable stock  
Knob of butter  
Drizzle of coconut cream  
Salt and pepper

**Paste:** Pop all ingredients in a food processor and blend or whizz to a smooth paste with a hand blender.

**Puree:** Melt the butter and oil in a medium saucepan, add the garlic and onion, sauté gently until fragrant and soft. Add the beans to the onion mixture, stir, raise the heat and pour in the stock. When simmering, reduce the heat and cook for 3 – 5 minutes or until the beans are nice and soft. Mash or blend to a puree with a hand whizz, add the butter, little coconut cream and whip with a fork until velvety smooth, if a little stiff at a drizzle of milk. Keep warm until ready to serve.

Take your scallops and using some kitchen paper, carefully pat dry all over.

In a frying pan add a little oil, turn up the heat, when cooking scallops, you want the pan to be nice and hot, so you get that lovely sizzle. Cook your scallops in batches (if necessary, as you don't want to crowd the pan) for 3 minutes each side. For the perfect scallop, you want to caramalise the outside, whilst the inside is just warm and translucent. Remove from the pan and set aside – keep warm.

Reduce the heat and place 2 tbsp of your paste in the warm oil, cook, stirring for 3 – 5 minutes, until nice and fragrant, then pour in the coconut cream. Cook for a further 2 minutes. Then add the fish stock and stir well, for another 2 minutes. Taste, season and remove from the heat.

**Serve:** place a lovely spoonful of your gorgeous puree on the plate, top with 4 scallops, drizzle over the sauce then sprinkle over your deep fried shallots.

Ding! Dong! This is heaven indeed.



Match with



THE BEER  
OF BARCELONA