



# SEARED SCALLOPS WITH BRESAOLA, HUMMUS, NUT OIL DRESSING

## INGREDIENTS

SERVES 6

24x	Scallops
12x	Bresaola (thinly sliced)
	Shiso
	Baby cress
	Chervil (assorted)
	Radicchio
60ml	Hazelnut oil
60ml	Chardonnay vinegar
20 gm	Sumac
60 gm	Chickpea
Sea salt	

### Hummus

100 gm	Blanched chick peas
60 gm	Tahini
1	Lemon juiced
60 ml	Extra virgin olive oil
20 gm	Garlic paste
Salt	
Natural yogurt	

## DIRECTIONS

- 1) On a rectangle plate; spread the hummus*
- 2) Season the scallops with the sumac, sear on a hot flat grill, arrange on top of the hummus*
- 3) Place the Bresaola around the scallops*
- 4) Mix together the nut oil, vinegar and the whole blanched chick peas*
- 5) Drizzle the dressing over the scallops  
Scatter the micro herbs and torn radicchio*
- 6) Enjoy!*