

ice-cream out for.

Scallops Coriander Sauce

Serves 2-4. Ready in 15 minutes

It is all too easy to overcook a scallop. They benefit from being cooked on a very hot griddle and being pressed down with a palette knife or heavy weight during cooking. I get the pan searingly hot, add the lightly oiled and seasoned scallops, then press them firmly so they colour quickly. A quick turn and they are done. Preserved lemon adds a salty depth, while the fresh lemon juice makes the finished sauce sing. Tweak the seasoning as you wish, adding a little more Aleppo pepper or lemon juice as you wish. Use it with scallops but also grilled mackerel, sea bass or prawns.

coriander (leaves and stems) 25g

mint leaves 10g

preserved lemons 50g

lemon juice 1 tbsp

Aleppo pepper a pinch

olive oil 110ml

water 80ml

large scallops 8

olive oil 2 tbsp

Roughly chop the coriander leaves and stems and put them in a blender jug with the mint leaves. Scoop out the slushy centres of the preserved lemons with a spoon and discard. Roughly chop the lemon shells and add them to the blender.

Squeeze in the fresh lemon juice, sprinkle in the Aleppo pepper and pour in 80ml of olive oil and water. Process to a thick, green dressing. Taste the seasoning. Add a little more salt, if you wish, or the tiniest pinch of sugar.

Get a griddle or grill hot. Brush the scallops with olive oil, dust with a grinding of black pepper, then place them on the hot griddle. Press the scallops down with a palette knife or chef's press so they singe on the bars of the grill, cooking them over a high heat for 2-3 minutes until they have coloured lightly. Turn them over and continue cooking for a minute or two.

Place spoonfuls of the sauce on to plates, shallow dishes or scallop shells, then divide the scallops among them.