



**BOSCH**  
Invented for life



## Scallops with Sweetcorn Puree and Ikura

### Overview

Difficulty: Medium

Servings: 4

Preparation Time: 10 mins

Cooking Time: 30 mins

## Ingredients

### Sweetcorn Puree:

- 25g of butter
- 150g of frozen sweetcorn
- 1 teaspoon of caster sugar
- 50ml of chicken stock
- 75ml of double cream

### Scallops:

- 8 large scallops, shelled and cleaned
- Sea salt and pepper
- 4 tablespoons of olive oil

### To Plate:

- Micro greens (Green pea sprouts)
- 4 teaspoon of Ikura
- Olive oil, to drizzle

## Methods

### 1. Sweetcorn Puree

- Melt butter in a medium pan over high heat.
- Stir in sweetcorn and sugar then add stock and cream. Bring to boil.
- Lower the heat and simmer uncovered for 10 mins or until sweetcorn is soft.
- Puree mixture with MaxoMixx hand blender on speed 4 for 10 seconds, then press the Turbo button for 1-2 minutes until smooth.
- Sieve the puree and season with salt and pepper to taste.

### 2. Scallops

- Heat a large heavy-bottom skillet on high heat and add 2 tablespoons of olive oil.
- Cook scallops for 1-1 1/2 minutes on each side; they should feel slightly springy when pressed.

### 3. To Plate

- Spoon sweetcorn puree over the scallops, garnish with pea sprouts and top with ikura.
- Serve with a drizzle of olive oil.

# Product Used

## **Versatile and convenient kitchen assistant**

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

