

**SEARED TASMAN BAY WITH ROASTED RED PEPPER AND ANCHOVY
RUTTER ON GARLIC CROSTINI**



Ingredients (serves 4 people):

Roasted Red Pepper and Anchovy Butter

5-6 large red peppers or capsicums

2 tbsp olive oil

500 g butter well softened

4 anchovy fillets, ideally canned in olive oil

Lemon juice to taste

Salt to taste

Pepper to taste

Garlic Crostini

1 baguette or similar French or Italian-style loaf

Olive oil to taste

2 cloves garlic

Sea salt to taste

Cracked black pepper to taste

Scallops

28 scallops, roe on olive oil

Sea salt to taste

Cracked black pepper to taste

25 g roasted red pepper and anchovy butter

4 rocket leaves to garnish

Preparation:

1. Cut the peppers in half, remove and discard the stalks, seeds and membranes.
2. Place on an oven tray, skin side down, and drizzle with olive oil.
3. Roast at 190° C until soft.
4. Set two halves aside for garnish, and place a tea towel over the others.
5. Allow to sweat for 15 minutes, then peel.
6. Place the peeled peppers into a food processor with the butter and anchovies and blend until smooth.
7. Season to taste with lemon juice, salt and pepper.
8. Refrigerate until needed.
9. This recipe makes much more than you will need, but the remainder can be frozen.
10. Cut the bread on an angle into 1cm-thick slices.

11. Brush with olive oil, place two very thin slivers of garlic on each, season and bake until crisp and golden.
12. Alternatively, bake without garlic, then rub a halved garlic clove over the hot surface.
13. Remove and discard the boot from the side of each scallop, look for the ridge of hard flesh opposite the roe.
14. Remove and discard the dark intestinal tract.
15. Heat the oil, and cook the scallops over high heat with a little seasoning for a few seconds on one side and don't overcrowd the pan, or they will poach rather than fry.
16. Turn the scallops over and remove the pan from the heat.
17. Rest for a minute, then swirl the butter into the pan to emulsify with the juices.
18. To serve place two crostini on each of four heated serving plates, with a quarter of the reserved roasted red peppers on the side.
19. Spoon seven scallops, with a little melted red pepper and anchovy butter, onto each plate and garnish with a rocket leaf.