

# Grilled Scallops

## You will need

Flat baking tray

## Ingredients

Scallops (**molluscs**), hazelnut, coriander butter (unsalted butter (**milk**), whole blanched hazelnuts (**tree nuts**), coriander, flat parsley, shallots, lemon juice (**sulphites**), salt) (**allergens in bold**)

## Cooking Instructions

1. Lay scallops onto the tray, drizzle over a little olive oil and season with a sprinkle of salt.
2. Put the scallops under a hot grill for two minutes.
3. Place the butter onto each scallop and grill until the butter is golden.
4. Serve all scallops on top of the seaweed.

Note: Do not eat seaweed. Caution the scallop shells get extremely hot when coming out of the grill.

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# Lobster Thermidor

## You will need

Flat baking tray, small saucepan, mixing bowl

## Ingredients

Lobster (**crustaceans**), double cream (**milk**), butter (**milk**), parmesan (**milk**), shallots, Noilly Prat, fish stock (**celery**), English mustard (**mustard, gluten**), fines herbes (tarragon, chives, parsley, chervil), new potatoes, butter (**milk**), mint, salt, mixed leaves (**sulphites**) (**allergens in bold**)

## Cooking Instructions

1. Gently heat the sauce in a small pan on medium heat.
2. Take the lobster meat out of the shells and set the shells aside for now. Note: If your lobster meat and shells are a little green, do not worry, this is completely normal - it is tomalley and will help add flavour and thicken your sauce.
3. Roughly chop the herbs.
4. When the sauce is warm through add the lobster pieces to the hot sauce and sprinkle in the chopped herbs.
5. Put the lobster shells onto a baking tray and spoon the pieces of lobster back into the shell, using up all of the sauce. Sprinkle the parmesan onto the top.
6. Place under a hot grill to gratinate for 2-3 minutes until the lobster is golden-brown.
7. Meanwhile add the salad to a bowl and dress with the dressing.
8. Heat potatoes in microwave for 2 minutes on full power (or place the bag in a saucepan of water and boil for 4 minutes).
10. Serve the lobster with the salad and new potatoes.

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# Chocolate Pavé

## You will need

Steady hand, palette knife (or spatula), spoon in hot water

## Ingredients

Pavé (Dark chocolate (**milk**), double cream (**milk**), unsalted butter (**milk**), caster sugar, espresso, egg yolk (**egg**), honey, bitter cocoa powder, salt), biscuit crumb (**gluten**), crystallised peanuts (**peanuts**, caster sugar, salt, water, golden syrup), Clotted cream (**milk. see pack for details**) (**allergens in bold**)

## Cooking Instructions

1. Place the pavé just off centre on your plate.
2. Pile the crumb alongside your pavé.
3. Warm the chocolate sauce in your hands or under a hot tap to give it a more liquid texture, then use the bag to make three small dots in the space left on the plate.
4. Place the peanuts evenly onto the pavé.
5. Using the hot spoon, spoon your cream onto the crumb.