

STEIN'S AT HOME

The Dover Sole Menu



Grilled Scallops



Grilled Dover Sole



Chocolate Pavé



Watch Rick cook the menu

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Grilled Scallops

in half shell, with a hazelnut and coriander butter

Ingredients:

Scallops | Hazelnut and coriander butter
Sourdough bread

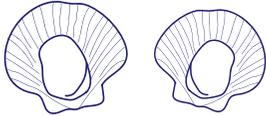
Cooking Instructions:

Preheat the grill to a high heat.

Rinse the **scallops** thoroughly in running cold water.

Lay the **scallops** in their shells, season with **salt and pepper** and place a pat of the **hazelnut butter** onto each **scallop** and grill for 4-5 minutes, until the **butter** starts to bubble around the edge of the shell. Serve.

Use the **bread** for mopping up the delicious juices.



The smell of coriander, hazelnuts and hot shells. I once said about this dish, it smells like hot beaches in the summer.

Grilled Dover Sole

with beurre noir

Ingredients:

Dover sole | beurre noir | Buttered potatoes

Cooking Instructions:

Preheat the grill to a high heat.

Warm the **potatoes** through in gently simmering water for 8-10 minutes (or microwave for 2-3 minutes).

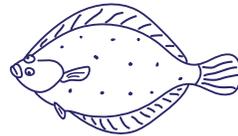
Empty the **beurre noir** into a pan and heat gently.

Lightly brush a baking tray with **vegetable oil**.

Brush the **Dover sole** on both sides with a little of the **beurre noir** in the pan and season with **salt and freshly ground black pepper**.

Place the **Dover soles** on the baking tray and put under the grill quite close to the grill bars. Grill for 3 minutes, remove, turn over and grill for a further five minutes.

Serve on large plates with the warmed **beurre noir** poured over.



What could be nicer than Dover sole grilled with beurre noir.

Chocolate Pavé

with a chocolate sauce, crystallised hazelnuts and Cornish clotted cream

Ingredients:

Pavé | Biscuit crumb | Chocolate sauce
Crystallised hazelnuts | Clotted cream

To Serve:

Serve the **pavé** cold from the fridge just off centre on your plate.

Pile the **crumb** alongside.

Warm the pouch of **chocolate sauce** in your hands to give it a more liquid texture, then snip the corner of the pouch and make a round puddle on the plate.

Place the **hazelnuts** evenly onto the **pavé**.

Spoon the **cream** onto the **crumb**.

Made in an environment handling: **CELERY, CEREALS CONTAINING GLUTEN** (such as barley and oats), **CRUSTACEANS** (such as prawns, crabs and lobsters), **EGGS, FISH, MILK, MOLLUSCS** (such as mussels and oysters), **MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS**

Please **refrigerate items** after opening your box.
Box contains **gel packs** which are designed to keep the food cool, please dispose of these.
Occasionally we may need to substitute products if we're unable to source from our suppliers.