

Pan Seared Scallops with Crispy Bacon & Sage

(Serves 4)

Ingredients

12 thin slices of streaky bacon or pancetta
12 scallops
2 tbsp olive oil
Juice of a lemon
20 sage leaves
Salt & pepper

Method

Chop the bacon or pancetta and fry in a small amount of the olive oil in a hot pan. When the bacon is nearly crisp, add the sage leaves and crisp up together. Take out of the pan to drain on kitchen paper.

Put the pan back on the heat, and when very hot add the rest of the oil and fry the scallops. These will take about a minute on each side. The skin will go slightly crisp and golden brown. When you have cooked both sides of your scallops, add the lemon juice and the seasoning, and give the pan a stir. (The juice will help to caramelize the skin of the scallops, which is exactly what you want!) Add the bacon and sage back to the pan, mix together and serve immediately. This dish is lovely served with new potatoes and a green salad.