



CONGEE RICE

INGREDIENTS:

- 2 fat garlic cloves pureed
- 1 large thumb ginger pureed
- 175 gm basmati rice
- 375 ml chicken stock
- 1.25 litres water
- Tbsp sesame oil
- Fry garlic and ginger in a large pan until fragrant
- Add the rice, chicken stock and water and bring to simmer
- Reduce heat and half cover and cook, stirring occasionally until a porridge consistency
- Add sesame oil and season with salt and pepper

CHILLI OIL:

- 1 thumb ginger sliced
- 1 cinnamon stick
- 2 star anise
- 5 cloves
- 400ml vegetable oil
- 1 handful chilli flakes
- 1 handful sesame seeds
- 3 tbsp Szechuan peppercorns

PAN SEARED SCALLOPS:

3 scallops per person.
Get your frying pan very hot and add your oil. Season your scallops and add to pan.
Leave still in the pan and cook for 2-3 mins on your first side until golden and then flip and cook for a further 1-2 mins. Remove from the pan.

FOR BUILDING YOUR DISH:

On your plate add your base of congee rice, then top with your scallops and drizzle over a little of your chilli oil. Finish with the crispy onions, toasted sesame seeds, spring onions, chillies and coriander.