

SCALLOPS & BLACK PUDDING

Overview, menu copy and front-of-house narrative



Illustrative plating reference | Refer to page 3 for measured build.

MENU-READY WORDING

Seared king scallops, black pudding, apple purée, pickled apple and dulse butter.

THE DISH

Sweet shellfish and the savoury richness of black pudding are balanced by cooked apple and a small sharp pickle. Dried dulse gives a measured coastal finish.

FOH PITCH

Three seared scallops with black pudding and two textures of apple. A little dulse butter brings a savoury coastal note.

SOURCE CHECK Order king scallops by meat weight and confirm harvest area and method. Hand-dived and named-region claims require supplier evidence. Use a black pudding whose ingredients and grain species are known. Dulse must be food-grade from a traceable supplier.

SCALLOPS & BLACK PUDDING

Ten-cover batch | Quantities and method | Ingredient allergen checklist

10 starters. 30 scallop meats at 30 g each; 20 black pudding discs at 25 g each. Target 450 g purée, 150 g drained pickle and 150 g finished butter sauce.

INGREDIENTS | USABLE RAW WEIGHTS

PROTEIN

King scallop meats, cleaned	900 g / 30 pieces
Black pudding, 20 discs	500 g
Rapeseed oil	40 g

PURÉE

Apple, peeled and cored	600 g
Water	80 g
Unsalted butter	30 g
Fine salt	2 g

PICKLE

Apple, cored, fine strips	200 g
Cider vinegar / water	100 g / 100 g
Caster sugar / fine salt	30 g / 2 g

SAUCE

Unsalted butter	120 g
Water	35 g
Dried dulse, fine-ground	3 g
Lemon juice	10 g

BATCH METHOD

01 Apple purée

Cook 600 g apple with 80 g water, covered, for 15-20 minutes. Blend with 30 g butter and salt. Reduce or adjust with water to 450 g; weigh and record.

02 Quick pickle

Heat vinegar, water, sugar and salt to dissolve; cool. Add apple strips and refrigerate for at least 30 minutes. Drain before service; target 150 g. This is a refrigerated quick pickle, not a shelf-stable preserve.

03 Dulse butter sauce

Warm 35 g water. Whisk in 120 g cold cubed butter over gentle heat; add dulse and lemon. Target 150 g after straining if necessary; avoid boiling. Make in small service batches.

04 Cook to order

Dry scallops thoroughly. Cook pudding discs in part of the oil until thoroughly hot. Sear scallops in remaining oil, turning once; indicative 1-2 minutes each side depends on size. Confirm the venue validated cooking endpoint rather than relying on colour alone.

INGREDIENT ALLERGEN CHECKLIST | P / C / R

Celery	Gluten cereals	Crustaceans	Eggs	Fish	Lupin	Milk
C	C	R	R	C	R	P
Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphites
P	C	R	R	R	R	C

- Black pudding: identify each gluten cereal and check mustard, celery and other supplier ingredients.
- Cider vinegar and pudding may contribute sulphites; assess final concentration where relevant.
- Dulse may carry supplier fish/crustacean/mollusc cross-contact warnings; do not assume it is allergen-free.

P/C/R are review flags; none of the entries is a free-from assurance. Check supplier labels, substitutions and cross-contact before service.

SCALLOPS & BLACK PUDDING

Preparation, measured plating build and pass standards

PORTION AND SERVICE TARGET

3 scallops (90 g raw total); 2 pudding discs (50 g); 45 g purée; 15 g drained apple pickle; 15 g sauce.
Active prep 45 min | elapsed 75 min | pickup 6-8 min

EQUIPMENT Heavy frying pan, saucepan, blender, scales, probe, warm starter plates.

ADVANCE PREPARATION

- 01 Check scallop count and size on delivery; keep chilled and separate from ready-to-eat components.
- 02 Make purée and pickle ahead under refrigerated controls. Drain pickle only as needed.
- 03 Slice twenty equal pudding discs. Butter sauce is a service batch, not a long warm hold.

PICKUP AND PLATING ORDER

- 01 Reheat purée and pudding to the appropriate validated endpoint; Scotland normal reheating minimum is 82°C.
- 02 Cook scallops to order using the kitchen seafood cooking control. Keep sauce warm briefly; do not boil.
- 03 Spoon 45 g purée as a short sweep. Place 3 scallops in a shallow arc; set 2 pudding discs between them.
- 04 Lay 15 g drained apple strips beside the arc; spoon 15 g sauce around, keeping scallop surfaces visible.

PASS QUALITY CHECKS

- 01 Scallops are equal in size, properly cooked and freshly seared.
- 02 Pudding is hot through; apple pickle is drained and crisp.
- 03 Sauce is emulsified; no puddle hides the protein.

Timings are indicative. Probe checks, actual batch yield and the venue approved method take priority over a timer or illustration.

SCALLOPS & BLACK PUDDING

Adaptations, beverage pairings, trim use and service notes

PRACTICAL ADAPTATIONS

- 01 If scallops vary in size, retain 90 g raw meat per portion and change the count in menu and pitch.
- 02 Dairy-free: use apple purée without butter and a measured dulse-infused rapeseed oil; reassess flavour and allergen record.

BEVERAGE PAIRING STYLES

Wine: dry Riesling or unoaked Chardonnay. Ale: crisp lager. Whisky: restrained coastal malt served separately. Alcohol-free: sparkling apple and lemon.

CROSS-USE AND WASTE CONTROL

Use sound apple offcuts in JAN-01 soup or JAN-08 compote. Clean scallop trimmings, if retained, need a separately controlled seafood use; never add seafood trim to the shared vegan stock. Do not reuse cooked plate returns.

SERVICE FOCUS

Confirm scallop size, pudding brand/grain allergens, protein cooking process, sauce quantity and pickup time.

VENUE IMPLEMENTATION NOTES

Flavour and portion changes

Yield / timing amendments

Supplier or allergen checks

Service date and briefing notes