



Tasmanian Scallop Salad with Eladnelle Saffron Dressing – Serves 4



INGREDIENTS

- 30 mgs of Eladnelle Saffron
- ¼ cup of mayonnaise
- 1 ½ tablespoons of crème fraiche
- 1 teaspoon of lemon juice
- 20 Tasmanian scallops with roe attached
- 25 grams butter
- 1 tablespoon of olive oil
- 120 grams of 'Huski Greens' micro salad mix and micro dill

METHOD

Step 1 – As per Eladnelle Saffron instructions – pre-soak the Saffron for previous 24-hours

Step 2 – Mix together mayonnaise, saffron, crème fraiche, lemon juice and mix well – refrigerate till required.

Step 3 – Ensure scallops are clear of any digestive tract prior to cooking.

Step 4 – Heat butter and olive oil in a large frying pan over a high heat and sear scallops in small batches for one minute on each side.

Step 5 – Divide the 'Huski Greens' micro salad mix and micro dill between four serving plates, then top with five scallops.

Step 6 – Drizzle the dressing over the scallops and salad mix just prior to serving.