

RECIPE - **Scallops with forced rhubarb**

Forced rhubarb' is the term used for rhubarb that is encouraged to harvest early; this is achieved by growing it in the dark. The result is a more delicate flavour but still retains the distinctive taste of rhubarb, which is actually a vegetable not a fruit.

The early rhubarb works well in jams, crumbles and game dishes or, if you got a bit of money for Christmas from Grandma, why not go down to the fishmongers in Southwell on Saturday and invest in a few scallops, which are great at this time of year and make a wonderful starter for the glum month of January – enjoy!

Serves 2

Preparation time 10 minutes

Cooking time 20 minutes

Ingredients

6 large scallops, shelled and cleaned

1 tbsp olive oil

A pinch of curry powder

250g/8oz forced rhubarb, cut into batons

1oz/25g butter

A sprig of rosemary

25g/1oz castor sugar

100ml water

Seasoning



Method

1. In a thick bottomed pan melt the butter then add the rhubarb, rosemary, sugar and water. Season with salt and pepper and cook for about 10 minutes until soft.
2. Heat the olive oil in a non-stick pan, sprinkle the scallops with curry powder and season. Fry the scallops for a minute on each side until nicely browned and springy to the touch.
3. Serve with chilled glass of Marques De Caceres Rioja Blanco 2007.

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