

Scallop and chorizo burger, candied garlic mayonnaise, arugula and balsamic dressing |

Recipe for 4 portions

Description

A twist on the surf and turf, burger style!

Note

Possibilité de le réaliser avec des pain plus petits pour des tapas.

Ingredients

Burger

- 12 Unit(s) Giant scallop (u12)
- 150 Gr Spanish chorizo
- 4 Unit(s) Burger bun
- Salt and pepper

Garlic mayo

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 200 Ml Canola oil
- 1 Pinch(es) Sea salt flakes
- 3 Turn(s) Fresh ground black pepper
- 6 Clove(s) Garlic
- Salt and pepper

Salad

- 2 Dash Olive oil
- 1 Tbsp Balsamic vinegar
- 2 Handful(s) Arugula leaves
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Prep

Remove the little side muscle of the scallop if still there and put aside on paper towel.

Remove the skin of the chorizo and dice it.

Remove the yolk from the egg and put aside for the mayonnaise.

Burger

Scallops

In a hot skillet with canola oil, sear the scallops on each side for about 1 min.

Once caramelized, put on a baking tray and cook in the oven for 2 to 3 minutes.

Chorizo

In the same skillet, cook the chorizo for 2 minutes, Put aside on paper towel.

Bread

Toast the buns in the oven for 2 minutes

Mayo

Garlic

Without peeling the garlic, slice in halves, cover with oil and a pinch of salt and wrap in aluminium foil.

Bake in the oven for at least 20 minutes.

Remove from foil and crush them to get the garlic puree to add in the mayo.

Mayonnaise

In a bowl, mix with a whisk the yolk with mustard, salt and pepper. Put aside for 5 minutes. Then whisk continuously slowly adding the oil. Mix until the mayo gets thicker.

Season with salt and pepper and keep aside in the fridge.

Salad

When ready to serve, mix the arugula with olive oil, balsamic vinegar and salt and pepper.

Dressing your plate

Once the buns are toasted, spread the bottom part with mayo.

Put some arugula, then the scallops and the chorizo.

Close with the top part of the bun and enjoy!

Bon appétit!