

# ROSARIO'S WINTER RECIPE

Recipe by Rosario Sartore



## Directions

Chop and boil the potatoes (skin off) and cavolo nero.

In a pan melt the butter with salt&pepper and a clove of garlic, add the vegetables once soft. Leave the vegs to gold, water down and add the single cream once the vellutee thickens remove from the pan and blend still creamy but still chunky. Keep on the side.

In a pan melt a knob of butter, add the scallops and the ham. Cook the scallops one minute per side.

On a plate pour some chunky cream, lay down the scallops and the crispy ham grate the pecorino on top and add a dash of evoo.

## Ingredients

4 king scallops

2 slice of air dried ham (Hammond Charcuterie)

Pinch of grated aged pecorino sardo

Vellutee

1 clove of garlic

40g butter

100g potatoes (east Coast Organics)

400g cavolo nero (East Coast Organics)

100g single cream

Salt and pepper, evoo

Your winter dish is ready to be served.

