



# SCALLOPS | BLOOD SAUSAGE

**Ingredients:**

4 scallops  
1 blood sausage  
hazelnut oil  
lemon juice  
Fleur de Sel

**Supplies:**

Shichirin  
Binchotan  
teppanyaki plate

**Kamado set up:**

direct heat

**PREP TIME**

Light a medium amount of Binchotan, fully open the sliders of the Shichirin. Place the Teppanyaki plate on the Shichirin, allow to heat up well.

**PREPARATION**

Start by removing the scallops from the shell, keeping only the white meat.

Cut the black pudding into slices about half the thickness of the scallops.

Fry both the black pudding and the scallops briefly on both sides (the black pudding a little longer if necessary, it should be fully cooked).

Halve the scallops so you can see the contrast between the glassy inside and the grilled outside.

Serve with the black pudding slices and finish with fleur de sel, a few drops of hazelnut oil and a few drops of lemon juice.