

TEA SMOKED SCALLOPS

If you don't have a powerful extraction fan, open all the windows or smoke outside on a barbecue.

Ingredients:

- 2 cups rice
- 2 cups Earthly Jasmine tea leaves
- 2 cups brown sugar
- 3 shallots, finely sliced
- Juice of 1 lime
- Rind of ½ a lime
- 1 tbsp honey
- 1½ tbsp grape seed oil or olive oil
- Sea salt and pepper
- 24 scallops, on the half shell, foot and any grit removed.
- 1 tbsp coriander leaves, finely sliced



Combine rice, tea and sugar in a bowl to make the smoking mix. Mix together remaining ingredients except scallops and coriander to make dressing. Line the bottom of a wok with foil and place one centimetre layer of smoking mix.

Place on a high heat and when really smoking, cover with a lid or bowl to trap the smoke. Smoke for two minutes or until scallops are a golden colour. Remove to a plate and keep warm.

Discard smoking mix.

Repeat until all scallops are smoked. Sprinkle with coriander and dress before serving immediately.

Serves 4 as an entree