



JACKSON

ESTATE

SCALLOPS AND BLUE CHEESE FLAVOURED GREEN PEA MASH

Serves 4.

Wine Paring: Jackson Estate Stich Sauvignon.

Ingredients:

4-5 scallops per person

100g (or to taste) creamy blue cheese

500g frozen peas (I like to use baby minted).



Method:

Sauté some finely chopped or crushed garlic in a little butter oil mix until softened. Add scallops and cook 20-30 seconds ensuring they are coated with the garlic mix.

Add approx ½ cup JKE Stich and simmer for a few minutes until scallops just slightly underdone as they will continue cooking.

In the meantime peas have been cooked according to package instructions. Drain and add the cheese and hand whizz until mushy. Add oil, butter to taste.

Place a good dollop of pea mash on plate, top with scallops with a slice of lime or lemon on the side.

Delicious with the Jackson Estate Stich Sauvignon.

