**Dunmore East Fresh Scallop Tartlets**

*The delicate flavour of the scallops and the crisp pastry are a lovely combination. Although fresh scallops can be expensive, it’s a case of a little goes a long way in this recipe. drizzle the tartlets with some Wild Garlic Pesto to add extra flavour, if you like.*

Serves 4

2 x sheets of puff pastry, each about 30 x 20cm (12 x 8 inches)

egg wash, made with 1 egg, beaten with 1 tsp milk

8 fresh scallops

4 tbsp extra virgin olive oil, plus extra for greasing

1 tsp finely shredded tarragon leaves

1 tbsp sea salt

1 tbsp ground black pepper

To Serve

200g (7oz) lamb’s lettuce (mâche) or baby leaves

Juice of 1 lemon

Lemon wedges

Preheat the oven to 190ºC/375ºF/gas mark 5. Grease a baking sheet.

Roll out the puff pastry and, using a 10cm (4-inch) diameter biscuit (cookie) cutter,

cut out four large circles. Place them on the prepared sheet and brush with the

egg wash.

Slice the scallops into discs that are about 1cm (½ inch) thick. Place them on the

pastry circles so that they are slightly overlapping, drizzle with a little of the olive

oil, sprinkle with tarragon and season with salt and black pepper.

Bake for 12–15 minutes or until the pastry is golden brown and the scallops are

just cooked. remove from the oven, drizzle with some more olive oil and serve

immediately with lemon-dressed lamb’s lettuce and lemo