

# Scallop and chorizo burger, candied garlic mayonnaise, cherry tomatoes, arugula and balsamic dressing

## Recette pour 4

### Description

A twist on the surf and turf, burger style!

### L'idée déco

Possibilité de le réaliser avec des pain plus petits pour des tapas.

### Ingrédients

#### Burger

- 6 Unit(s) Giant scallop (u10)
- 150 Gr Spanish chorizo
- 4 Unit(s) Burger bun
  
- Salt and pepper

#### Garlic mayo

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 200 Ml Canola oil
- 1 Pinch(es) Fleur de sel
- 3 Turn(s) Fresh ground black pepper
- 6 Clove(s) Garlic
  
- Salt and pepper

#### Salad

- 2 Dash Olive oil
- 1 Tbsp Balsamic vinegar
- 2 Handful(s) Arugula leaves
  
- Salt and pepper

### Préparations

Temps de préparation **30 mins**

Préchauffez votre Oven à 400 F°

Prep

Remove the little side muscle of the scallop if still there and put aside on paper towel.

Remove the skin of the chorizo and dice it.

Remove the yolk from the egg and put aside for the mayonnaise.

Burger

### **Scallops**

In a hot skillet with canola oil, sear the scallops on each side for about 1 min.

Once caramelized, put on a baking tray and cook in the oven for 2 to 3 minutes.

### **Chorizo**

In the same skillet, cook the chorizo for 2 minutes, Put aside on paper towel.

### **Bread**

Toast the buns in the oven for 2 minutes

Mayo

### **Garlic**

Without peeling the garlic, slice in halves, cover with oil and a pinch of salt and wrap in aluminium foil. Bake in the oven for at least 20 minutes.

Remove from foil and crush them to get the garlic puree to add in the mayo.

### **Mayonnaise**

In a bowl, mix with a whisk the yolk with mustard, salt and pepper. Put aside for 5 minutes. Then whisk continuously slowly adding the oil. Mix until the mayo gets thicker.

Season with salt and pepper and keep aside in the fridge.

Salad

When ready to serve, mix the arugula with olive oil, balsamic vinegar and salt and pepper.

Dressing your plate

Once the buns are toasted, spread the bottom part with mayo.

Put some arugula, then the scallops and the chorizo.

Close with the top part of the bun and enjoy!

**Bon appétit!**