

# Recipe of the Week

## Broccoli Soup with Scallops



18 Scallops—without roe  
150ml Olive Oil  
2 onions-finely chopped  
2 cloves garlic—finely chopped  
200g Sebago potatoes cut into 3 cm pieces  
1kg broccoli trimmed into 3cm florets  
1/2 cup of pouring cream  
1/2 cup coarsely chopped flat-leaf parsley  
Flat-leaf parsley leaves to serve

Heat 2 tbs oil in a heavy-based saucepan over low-medium heat and cook onions, garlic and 2 tps salt for 5 mins. Add potatoes and 5 cups of water. Bring to the boil. Add broccoli and simmer for 10 minutes or until just tender. Leave to cool slightly.

Blend in batches in a food processor until smooth. Return the soup to pan. Stir in cream and season to taste with pepper.

Process parsley and 100ml oil in food processor until smooth then strain through a fine sieve.

Heat remaining oil in frying pan over high heat and cook scallops for 30 secs each side or until just tender.

Serve soup topped with scallops and parsley leaves and drizzle with parsley oil.