



Scallops on poori with aubergine puree

30 smallish scallops – don't use 15 medium and halve: it doesn't work!

For the poori:

170g plain flour
1/2 tsp ground cumin
1/2 tsp turmeric
1/2 tsp baking soda
2 tbsp sunflower oil, plus a cup or so extra for frying

For the aubergine puree:

1 aubergine
3 tbsp tahina
2 garlic cloves, rushed
3 tbsp olive oil
juice of 2 lemons

Makes 30

To make the poori, sift the flour, spices and baking soda together into a bowl. Add 90ml water and mix together. Add the oil and then mix in a little more water, to form a light dough. Set aside to rest.

Roll out the dough to a thickness of 5mm. Cut into circles of 3cm or so. Shallow fry in the oil for two minutes or so; they'll puff up quite wonderfully. Drain on kitchen paper and reserve.

Trim the scallops and reserve the coral if preferred. If you retain it, pierce to escape explosion!

Pierce the aubergine and bake or grill until it is dull and soft. When cool, remove the stalk and peel. Cut into rough pieces in a sieve and allow to drain a little. Squeeze out any juices. Blend the flesh with the rest of the ingredients and season with salt and pepper. A thick paste should form. When ready, top the poori with a little of the puree and a scallop.

Eat soon; it's not a chore!

