



loch lomond shores

Kyle's Monkfish Tail with..

Ingredients:

- 200g monkfish tail end
- 1/4 dried mango, diced
- 2 slices of thick-cut pineapple, diced
- 1 garlic glove finely cut
- 100g diced chorizo
- 6 baby scallops
- 1/4 green pepper, diced
- 50ml Loch Lomond whisky
- 100ml toffee vodka or sweet liqueur
- Fresh basil
- Dried mango to garnish
- Pinch of fresh pomegranate seeds
- 1/2 white onion diced





loch lomond shores

Scallop, Chorizo and Whisky Salsa

Method:

*In a shallow frying pan, heat olive oil with a knob of butter, sear the Monkfish for 1 minute on each side.

Season with salt and black cracked pepper. Add the whisky and an equal measure of cold water to the pan and poach the monkfish on a low heat.

In a separate saucepan, sauté the chorizo, white onion, and garlic until the fat has been released from chorizo and it started to firm. Add the pineapple and a dash of the liqueur and simmer for 1 minute.

Add the pepper, diced mango and scallops, remembering to turn scallops regularly. Add the rest of the liqueur, then remove the pan from the heat once the scallops have cooked through and taken on some colour.

Remove monkfish from the whisky and place on to your salsa. Add a spoonful of your salsa to the top of the monkfish and garnish with dried mango, basil leaves and pomegranate seeds.

This style is all about the fusion of fruit, fish and alcohol creating depth of flavours...enjoy!