



Seared Scallops and Mar Menor Prawns, Celery Root Purée and Baby Broad Beans

Main Course, Serves 8

Celery Root and Potato Purée:

400 g/14 oz. celery root, peeled and diced
450 g/1 lb. potatoes, peeled and diced
80 ml/5 tbsp. olive oil
40 g/1 1/2 oz. fresh herbs
(mint, basil, parsley)
Sea salt and freshly ground black pepper to taste

Potato Crisps:

400 g/14 oz. large potatoes, peeled, squared, and cut into very thin slices on a mandolin

Scallops and Prawns:

800 g/1 3/4 lbs. sea scallops
Olive oil
24 Mar Menor prawns or large shrimp, peeled and deveined (reserve the shells)

Chicken-Shellfish Jus and Garnishes:

100 ml/7 tbsp. chicken stock
Prawn or shrimp shells
40 ml/2 1/2 tbsp. olive oil
80 g/3 oz. baby broad beans
80 g/3 oz. black pudding sausage, removed from casing
80 g/3 oz. green apple

To Serve:

Olive oil
Maldon sea salt crystals and freshly ground black pepper

For the Celery Root and Potato Purée:

- Combine the celery root and potatoes in a large saucepan and cover with cold salted water. Bring to a boil and simmer until tender. Drain and purée. Stir in the olive oil and herbs. Season to taste with salt and pepper. Keep warm.

For the Potato Crisps:

- Place the potato slices in a dry skillet and top with a smaller pan or weight to keep them flat. Keep at low heat until dry, browned and crisp. Reserve.

For the Scallops and Prawns:

- Sauté scallops in a dry, very hot pan for half a minute only on each side. Add a thin layer of oil to the pan and sauté prawns for 20 seconds only on each side.

For the Chicken-Shellfish Jus and Garnishes:

- Place the chicken stock and prawn shells in a saucepan and simmer until the liquid is reduced to a syrupy consistency. Pass through a fine sieve. Blend in the olive oil with a whisk or hand-mixer.
- Boil the broad beans in just enough salted water to cover them until soft but still crisp and bright green. Fry the black pudding in a dry pan until crisped. Sauté the apple in a hot pan for half a minute only.

To Serve:

- Place a thick line of celery root purée down the middle of a plate. Over the top end lay a potato crisp on the purée, then a prawn and a scallop. Repeat with the remaining seafood and crisps. Scatter the black pudding, apple and broad beans around the plate. Drizzle the chicken-shellfish jus around the plate. Drizzle a bit of olive oil over the whole dish and finish with salt crystals and pepper.

Rumba

Beverage, Serves 1

20 ml/2/3 oz. passion fruit purée
Crushed ice
60 ml/2 oz. pineapple juice
20 ml/2/3 oz. lemon juice
40 ml/1 1/3 oz. black rum
10 ml/1/3 oz. blue curaçao
Lemon slice for garnish

- Pour the passion fruit purée into a tall cocktail glass. Add crushed ice, then layer in the pineapple juice, lemon juice and black rum. Drizzle in the curaçao, garnish with the lemon slice and serve.



1
INTERCONTINENTAL.
MAR MENOR GOLF RESORT & SPA

In the Murcia region on Spain's Costa Calida, the Warm Coast in the South of Spain, the InterContinental Mar Menor Golf Resort and Spa is located near the village of Torre Pacheco. With La Manga and the towns of Cartagena and Murcia also nearby, there is plenty to explore for those who can tear themselves away from the challenging golf courses and the hotel's own luxury spa. Mar Menor, Europe's largest salt lake, is a prime water sports destination. Cartagena's nearby pier Alfonso XII boasts tapas bars and intriguing shops, while Murcia's cathedral includes extraordinary gothic elements. The wine museum in Bullas showcases the tradition and passion of Spanish wine. Visitors' have varied choices inside the hotel, since the InterContinental Mar Menor Golf Resort and Spa presents an excellent variety of dining options, from candlelit dinners to informal outdoor settings. For a relaxing drink, both the Pistacho Bar and the Golf Club House Bar overlook the golf course. Aqva features modern Spanish cuisine made from local ingredients. NOMAD presents Mediterranean-influenced world cuisine in a contemporary, elegant atmosphere. AL FRESCO, a perfect venue for light lunches, enjoys superb golf course views.

InterContinental Mar Menor
Golf Resort & Spa
Torre Pacheco
Murcia, 30700 Spain
p. 34.902.500322
f. 34.968.041845