

Mark Hix

Fisherman's Brunch Scallops

Serves 6



Don't be afraid of using scallops as a breakfast dish – they are quick, versatile and simple to prepare

I first made this dish in Norway on a trip to the Lofoten Islands with the chef Valentine Warner. It was thrown together with what we had in the kitchen while we waited for the wood-fired oven to heat up. I set the scallops at the oven door so the eggs would just set, and there we had it – a proper fisherman's brunch! Scallops make a surprisingly great breakfast ingredient.

We sell Peter Gott's Sillfield Farm black pudding on our game stall, which makes the perfect accompaniment for scallops. You could also use the wild boar chorizo sausages instead.

- 6 scallops, cleaned and left in the half-shell
- Coarse salt, for the tray
- 6 eggs
- 150g Sillfield Farm black pudding, cut into small pieces
- 1 tbsp rapeseed or olive oil

Heat the oven to 190C/170C fan/gas mark 5.

Season the scallops and place them on a baking tray, on top of a 1cm layer of coarse salt – to steady the shells so that the eggs don't go everywhere.

Bake the scallops for 5 minutes, then remove from the oven and carefully crack an egg into each shell. Season and place the pieces of black pudding on top.

Bake for another 5-6 minutes, or until the eggs are just set and the yolks are still runny. Spoon over a little oil and serve.

Mark Hix MBE

Chef, food writer and advisor

Mark Hix is a celebrated chef and award-winning food writer. Our Captain, Darren, met Mark when they were at catering college together in Dorset, and have been friends ever since.

Follow him online and social media for more recipes and event updates.

Website markhix.co.uk

Instagram [@markhix](https://www.instagram.com/markhix) Substack

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Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance. He is an award-winning author and food writer with 12 cookbooks to his name, the latest of which, *Hooked*, regales stories of fishing from his childhood through to the present day. He has an award-winning weekly recipe column in *The Telegraph Magazine*, with previous contributions to print including *City AM*, *GQ*, and *The Independent on Saturday*, for which he was the food writer for 14 years. You'll also find his monthly columns in *Marshwood Vale* and *Dorset Magazine*.

After overseeing top London restaurants *The Ivy*, *Scotts*, *Le Caprice* and *J Sheekey* for 17 years, Mark opened his iconic HIX restaurants which included the likes of *Tramshed*, *Hixter*, *Mark's Bar* and *HIX Oyster & Chop House*, which sadly closed in the pandemic. After closing his last site, *The Oyster & Fish House*, in December of 2024, he is now focussed on his events, writing and advisory roles. He also hosts an array of culinary events including the unique *Mark's Kitchen Table* which takes place at his Charmouth home, as well as taking guests foraging for wild food and fishing off the Dorset coast.