

Pan-Seared Pacific Scallops

Description: Fennel, Celery and Spring Onion Slaw, Golden Delicious Dressing & Moroccan Glaze

Serving Size: 50 Servings

Categories: Crown Grill, Appetizer

| | |
|-------------------------|------|
| Cost Per Serving | |
| \$ | 3.95 |

| Action | Date | Initials |
|---------|-----------|----------|
| Created | 8/9/2012 | CR |
| Revised | 8/6/2013 | EA |
| | 12/1/2015 | EA |



| Amount | Measure | Ingredient | Preparation Method | Product No. |
|---------------------------------|---------|----------------------------|------------------------|--------------|
| 7 | kg | Scallops 150 x 10/20 | | 20-100011198 |
| 0.5 | lt | Olive oil | see recipe | 20-100001607 |
| 0.81 | kg | Green apple slices | not peeled | 20-100000759 |
| 0.5 | kg | Honey | | 20-100001400 |
| 0.03 | kg | Thyme sprigs | | 20-100000886 |
| 1 | kg | Butter | | 20-100001600 |
| Apple & Fennel Slaw: | | | | |
| 1 | kg | Granny smith apples | peeled & julienned | 20-100000759 |
| 0.5 | kg | Red radish | julienned | 20-100000847 |
| 0.25 | kg | green onions | julienned | 20-100000836 |
| 0.5 | kg | Fennel | shaved thinly | 20-100000816 |
| 0.5 | kg | Bok choy | | 20-100000874 |
| 0.1 | lt | Sherry vinegar | | 20-100014968 |
| 0.025 | lt | Truffle oil | | 20-100009154 |
| 0.1 | lt | Lemon juice | | 20-100001384 |
| 0.2 | kg | Alfalfa sprouts | | 20-100000822 |
| 0.02 | kg | Truffles, chopped | | 20-100001211 |
| 0.05 | lt | Olive oil | | 20-100001607 |
| Apple dressing: | | | | |
| 0.3 | kg | Shallots, whole | | 20-100000864 |
| 1.56 | kg | Granny smith apples, whole | peeled & cut from core | 20-100000759 |
| 0.2 | lt | White wine | | 20-100001689 |
| 0.1 | kg | Honey | | 20-100001400 |
| Moroccan Glaze: | | | | |
| 0.33 | kg | Honey | | 20-100001400 |
| 0.001 | kg | Nutmeg, ground | | 20-100001290 |
| 0.015 | kg | Coriander seed | | 20-100014271 |
| 0.015 | kg | Green peppercorn | | 20-100001203 |
| 0.005 | kg | Lavender | | |
| 0.005 | kg | Cardamom | | 20-100001271 |

| | | | | |
|-------|----|-------------------|---------|--------------|
| 0.01 | kg | Black peppercorns | | 20-100001296 |
| 0.005 | kg | Cumin seeds | | 20-100001283 |
| 0.005 | kg | Clove, whole | | 20-100001280 |
| 0.16 | lt | Rice wine vinegar | | 20-100000459 |
| 0.1 | lt | Ketchup | | 20-100001213 |
| 0.066 | lt | Soy sauce | | 20-100011540 |
| 0.1 | lt | Lemon juice | | 20-100001384 |
| 0.007 | kg | Star anise | | 20-100011707 |
| 0.004 | kg | Cinnamon sticks | | 20-100001278 |
| 0.040 | kg | Ginger, fresh | smashed | 20-100000818 |
| 0.01 | kg | Garlic cloves | smashed | 20-100000869 |
| 0.03 | kg | Jalapenos | chopped | 20-100000873 |
| 0.006 | kg | Cilantro, fresh | chopped | 20-100000883 |

salt & pepper to taste

Method of Preparation:

Scallops:

- Dry the scallops well (ensure that the side muscle is removed and that the fish room selects the largest scallops for the crown grill).
- Season with salt, pepper and sear off on the crown side in a hot nonstick pan with a little butter.
- Sear the other side, until a nice crisp golden texture is reached without over cooking the scallops.

Apple Dressing:

- Lightly cook the apple in a dry pan and saute with sliced shallots.
- Add in the wine and reduce to dry.
- Add honey and let cook until soft.
- Blend mixture on high speed until puree consistency.
- Allow to cool and place into squeeze bottles for service.

Moroccan Glaze

- Mix all the ingredients together and bring to boil.
- Gently simmer and reduce to light syrup.
- Remove from stove and strain through muslin cloth. Let cool completely.
- Sauce should be thick when cold.

Apple & Fennel Slaw:

- Wash the apples & peel. Cut into fine julienne.
- Place apples in bowl and marinate with lemon juice, truffle oil and olive oil
- Add remaining ingredients and toss till everything is coated with dressing.
- Serve cold.

Apple Slices:

- Brush the apple slices with butter and grill on both sides until cross-marks appear.

To Finish:

- Plate the apple slices on the plate as per picture. Top with scallops.
- Mound the apple-fennel slaw next to the scallops.
- Drizzle the apple dressing as per the picture.
- Drop the Moroccan glaze as per picture.
- Serve.