

Kim Canteenwalla's Caramelized Sea Scallops

Cauliflower Puree & Fritters, Pancetta, Black Truffle Emulsion

Ingredients:

16 Scallops U/10
1 pint Cauliflower Puree (recipe follows)
24 Cauliflower Florets
2 oz Truffle Mayo (recipe follows)
4 slices Pancetta
2 oz Micro Greens
1 oz Lemon Vinaigrette (recipe follows)
1 tbsp All Purpose Flour
Grape Seed Oil, as needed
Salt & Pepper, to taste



NOTES: Serves four. Make cauliflower puree and truffle mayonnaise ahead of time.

Cooking procedure:

Bake pancetta in oven until golden brown. Dust florets in flour, fry until they are crisp and floating. In a very hot saute pan place a small amount of oil, season scallops and sear on both sides finish in the oven for 3 minutes. Scallops should be cooked no more than medium. Make cauliflower puree and truffle mayonnaise ahead of time. Set puree aside and hold in a warm pot, place truffle mayonnaise in a squeeze bottle or piping bag for ease of use.

Plating Scallops:

On a large oval plate place cauliflower puree in the center, covering a large enough area to place four scallops. Place four scallops on the puree, and scatter 6 florets on each plate. Break pancetta into small crescent strips and lean on the front of the scallops. Place truffle mayonnaise on the outer portion of the plate. Mix micro greens and lemon vinaigrette, season and place atop of scallops and pancetta. Serve.

Ingredients for Cauliflower Puree

1 head Cauliflower, large florets
1+ quart Heavy Cream
Sachet of:
1/2 sprig Thyme
1/2 sprig Rosemary
1 Star Anise
1 Clove
1 Bay Leaf
1/2 tsp Black Peppercorn
1/2 tsp Vanilla
Salt & Pepper

NOTES: Makes 1 pint. Serves 4.

Cooking Procedure:

Place cauliflower, cream and sachet in deep pot. Bring to boil and reduce cream as far as it can go w/out breaking. Cauliflower will be very tender. Fill up blender halfway with cauliflower, salt and pepper and splash of vanilla and blend until smooth using 'black stick'. Re-check seasoning and cool down.

Ingredients for Lemon Vinaigrette:

1 cup Lemon Juice
1/4 cup Lemon Zest
2 tbsp Sugar
1/2 cup Lemon Oil
1-1/2 cup Grape Seed Oil
1 cup Extra Virgin Oil
Salt, to taste

NOTES: Makes 1 quart vinaigrette. Store for up to 1 week.

DIRECTIONS: Place all ingredients into a sealed container and shake until emulsified.

Ingredients for Truffle Mayo:

1 oz Canned Truffles
1 tbsp Truffle Juice
1 oz Truffle Oil
4 oz Mayonnaise
Salt & Pepper, to taste

NOTES: 4 portions

DIRECTIONS: Chop truffles and mix all ingredients together in a bowl. Store in a squeeze bottle or piping bag.