

Bay Scallop with Grapefruit, Apple & Fennel

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Serves: 8

For the Scallops

Ingredients:

2 lbs. Bay Scallops
2 ea Bay Leaf
1 tsp White Pepper
2 tsp Salt
1 Tbsp. Sugar
3 Cups Fish Fume
2 Cups White Wine

Method:

In a small stainless steel 1 inch half pan spread scallops in an even layer along the bottom of the pan. In a medium pot bring remaining ingredients to a simmer. Slowly pour over the scallops in an even manner and let steep in the warm liquid for 2 minutes. Place pan and all its contents in the cooler and chill

For the Fennel

2 ea Fennel Bulbs

On the electric slicer, slice the fennel extremely thin. Soak in cold water and allow fennel to twist and chill.

For the Grapefruit Vinaigrette

1 cup Grapefruit Juice, fresh
1 cup Champagne Vinegar
½ cup Honey
Salt & Pepper
1 cup Extra Virgin Olive Oil

Mix all ingredients in a stainless steel bowl

For the Grapefruit Gel

2 cups Grapefruit Juice, fresh
¼ oz Agar Agar

Bring ingredients to a simmer in a stainless steel pan. Place in a plastic container and allow to chill until firm. Blend in the blender and add water as necessary.

Scallop and Fruit Salad Assembly

Ingredients:

2 ea Grapefruit Segments
Large pinch Apple curls
Large pinch Fennel
10 ea Bay Scallop
Large pinch Endive (julienne cut)
Grapefruit Gel
1 oz Grapefruit Dressing