

SCALLOPS IN CANNELLONI, ORANGE AND CARROT



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- Sub Category Name
Combo
Main Courses
- Recipe Source Name
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Ingredients

SCALLOPS IN CANNELLONI, ORANGE AND CARROT Carrot Jelly

- 600ml Carrot juice
- 50g Ginger
- 40g Soya
- 400ml Orange juice

Scallop Farce

- 750ml Cream
- 600g Scallops
- 100g Carrot
- 100g Celery
- 250g Whitting



- 100ml Passion fruit

Parmesan Sable

- 4 nos Egg
- 200g Butter
- 100g Hazelnut powder
- 50g Parmesan
- 40g Flour
- 100ml Squid ink
- Salt to taste

Marinated scallop

- 100g Scallops
- 10g Passion fruit
- 1g Combawa Zest
- 10ml Orange juice
- Salt to taste

Crème Monté Citrus fruit

- 150ml Cream
- 25ml Orange juice
- Salt/pepper to taste

Methods and Directions

SCALLOPS IN CANNELLONI, ORANGE AND CARROT

Orange - carrot jelly

- Make a carrot and orange juice. Boil to extract only the juice.
- Mix this with the soy paste.

Farce fine Muslin

- Process the scallop in a food processor.
- Add the egg whites. Beat until frothy and strain.
- Add in the previously cut and sautéed carrots and celery.
- Bake at 70°C for 6 minutes.

Scallop Carpaccio



- Finely chop the scallops.
- Marinate the scallop with the passion fruit, citrus zest, lemon juice.
- Reduce the marinating juices.

Sable Squid Ink

- Mix the butter and salt
- Add the squid ink.
- Add the eggs one at a time. Finish by adding flour.
- Bake for 16min at 150°C.

Whipped cream

- Whip the cream till soft peaks form.
- Add salt, lemon juice and passion fruit.
- Finish with a splash of marinating reduction.

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