

PINK AND GOLD SCALLOPS



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Golden fried scallops served with Edamame, ginger foam and exquisite pink pepper.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Activities Name
Real High Tea

Ingredients

PINK AND GOLD SCALLOPS

- 400g Scallops, frozen
- 20g Flour
- 50g Eggs
- 50g Panko
- 200g Canola Oil
- 100g Edamame, cooked
- 100g Cream
- 10g Ginger, peeled and sliced
- 5g Sea Salt
- 5g Pink Peppercorns, dried
- 10g Edible Flowers



Methods and Directions

PINK AND GOLD SCALLOPS

- Season scallops with a little salt and whitepepper, dust with flour, turn around in the eggmix and then breadcrumbs.
- Place the cream and ginger in a sauce panand heat on medium heat, simmer for a fewminutes. Season with sea salt and strainthrough a fine sieve, place back in sauce panand whip with milk foamer.
- Deep fry the scallops in hot canola oil untilgolden, remove and place on kitchen paper todrain off excess oil
- Arrange all components on plates and garnishwith freshly ground pink pepper and edibleflowers.

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