


TATIN OF SEARED SCALLOP, PATA NEGRA & FIG JAM



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- Sub Category Name
Combo
Appetisers
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

TATIN OF SEARED SCALLOP, PATA NEGRA & FIG JAM

Puff Pastry

- 130g bread flour
- 30g salt
- 65ml ice water
- 12.5g butter
- 90g butter sheet
- 10g Parmesan cheese
- 5g black sesame seed

Fig Jam

- 2 pcs fresh fig
- 1 tbsp Cointreau



- Port Wine Jelly
- 100ml Port wine
- 15g shallot
- 1 pc gelatin sheet

Topping

- 5 pcs scallops trimmed
- Salt & pepper, to taste
- 2 tbsp olive oil
- 30g Pata Negra
- Micro greens, as needed

Methods and Directions

TATIN OF SEARED SCALLOP, PATA NEGRA & FIG JAM

Puff Pastry

- Combine flour, water, butter and salt to form a dough. Rest in fridge for at least 1 hour.
- Give one last single fold, then roll into 2mm thickness.
- Sprinkle the cheese and black sesame seed on top and roll up. Rest in fridge for 30 minutes.
- Cut across into 1.5mm thick pieces and then bake at 180°C for 25 minutes

Fig Jam

- Take out the flesh of figs, mash with Cointreau gently.

Port Wine Jelly

- Finely chop the shallot, sweat in a pan until translucent, add in Port wine and reduce by half.
- Switch off fire and add gelatin.
- Pour into a small cake ring and refrigerate for 30 minutes. Cut into tiny cubes

Topping

- Cut a lattice pattern on one side of scallop and then sear on a pan with olive oil, salt & pepper.
- Roll up the Pata Negra to a tiny rose shape.