

World Gourmet Summit 2008
 Singapore Tourism Board Auditorium

17 April 2008 / 1.30pm to 2.30pm

PAN-SEARED SCALLOP WITH TOMATO GLAZE & PICKLED SALAD

Presented by
David Warren

	Ingredients:
12	scallops Sea salt, to taste Cooking oil, for sautéing <u>Tomato Glaze</u> 500g tomatoes, cut into halves 100g caster sugar 30g chopped basil 4 garlic cloves, peeled and minced 10g salt 5g freshly ground black pepper 100ml extra virgin olive oil 1 canned whole tomato, blended <u>Pickled Salad</u> 200g caster sugar 200ml white wine vinegar 50ml extra virgin olive oil 1 thyme sprig 4 red radishes, peeled and julienned 1 Japanese cucumber, peeled and julienned 1 carrot, peeled and julienned



Recipe Notes:

Method for Cooking:

For the tomato glaze:

Toss the tomato halves with the caster sugar, chopped basil, minced garlic and season with salt and freshly ground black pepper. Drizzle with the olive oil and spread them onto a baking tray and bake in a preheated oven until tomatoes has softened, for 40 about minutes. Pour the blended tomatoes into a large pot and add in the baked tomatoes. Bring liquid to a boil; then reduce heat and simmer for an hour. Season to taste with salt and freshly ground pepper. Pass the mixture through a chinois and set aside to cool.

For the pickled salad:

Place the caster sugar, white wine vinegar, olive oil and thyme sprig in a stockpot and stir until sugar is completely dissolved. Remove pan from the heat and set aside to cool. Once cooled, add in half the amount of the julienned radishes, cucumber and carrot into the pickling liquid. Seep for 5 minutes and then add in the remaining julienned vegetables.

Season the scallops with the sea salt. Heat sauté pan with cooking oil and sear the scallops to desired doneness.

To serve:

Place 3 pan-seared scallops onto each warmed serving plate and spoon the tomato glaze over. Top the pan-seared scallops with some pickled salad and serve immediately.