

July Member Recipe

Day Boat Sea Scallops with Yuzu Marmalade, Dragonfruit & Blood Orange Oceanique, Evanston

Ingredients

12 oz. day Boat Sea scallops
6 tablespoons virgin olive oil
Pink Himalaya sea salt
Freshly ground black pepper
4 oz. sauvignon blanc
2 teaspoon shallot – minced
Pinch saffron
½ teaspoon garlic chopped – small
2 oz. unsalted butter – cold
2 tablespoons yuzu or orange marmalade
1 Dragonfruit – peeled & diced
2 blood oranges – segments
1 bunch red watercress (green is ok)

Preparation

1. Prepare sauce by reducing wine with saffron and 1 teaspoon shallot until a syrup. Slowly whisk in butter over low heat; add yuzu marmalade and season with salt and pepper – keep warm.
2. Sauté watercress in hot pan with 3 tablespoons olive oil and garlic. Cook quickly – about one minute total. Season w/salt & pepper, remove from pan & keep warm.
3. Dry & season scallops with salt and pepper. Sauté in hot non-aluminum pan with 4 tablespoon olive oil until golden brown on each side; about one minute per side. Don't overcook, serve rare. Brush with olive oil & season with salt.

Serving

Arrange watercress on 4 plates. Add warm scallops. Spoon sauce around plate and garnish with dragonfruit & orange segments. Serve immediately. Serve with a white Beaujolais wine.

