

Scallops: Belgian × Japanese style starter (@loicfood)

(<https://youtu.be/SGhxNWbZUeg?si=V0doFWWhUstPF9Dj>)

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Serving 4 persons / Cooking time 45minutes

#### INGREDIENTS:

20 Hokkaido scallops, 1 piece of kombu, 1 shallot, 1 knob of ginger, 1 clove of garlic, 37,5 cl of Belgian Geuze, 1 apple (Jonagold), 4 chicons (chicory), 1 tbsp of sushi vinegar, 2 tbsp of ponzu, 4 green onions, 4 tbsp of vegetable oil, 2 tbsp of mirin, 2 tbsp of soy sauce, 100 ml of heavy cream, Black pepper



#### STEPS:

1. SCALLOP DASHI: Submerge the scallops in a saucepan with hot water to defrost them gently for about 5 minutes. Add a piece of kombu for flavour.
2. AROMATICS SAUCE: Roughly chop a shallot, a knob of ginger and a clove of garlic.
3. SCALLOPS: Remove 12 scallops from the hot water. They still need to be completely raw. Just defrosted. Leave the remaining scallops in the warm water to continue poaching until they're just cooked. Keep the liquid since it's been infused with scallops and kombu. This will be the scallop dashi for the sauce.
4. GEUZE REDUCTION: Bring the Geuze to a boil on high heat with the aromatics. Let reduce for 20 minutes on medium heat.
5. SCALLOP SALAD: Dice an apple in small cubes, the 3 outer leaves of each chicon also in small pieces and, you guessed it, the poached scallops in small cubes. Season with a tbsp of sushi vinegar and a tbsp of ponzu.
6. SAUCE REDUCTION: Add the scallop dashi to the beer reduction and aromatics. Let reduce once again for 10 minutes.

7. CARMELISED CHICONS: Slice the remaining of the chicons finely. Do the same with the white parts of the green onions. Caramelize the sliced chicons in vegetable oil on high heat for a couple of minutes. Season with 2 tbsp of mirin and 2 tbsp of soy sauce. Add, after 5 minutes, the sliced green onions. Cook for 2 more minutes and set aside.
8. GEUZE SAUCE: Add 100 ml of heavy cream to the sauce and let reduce all together for 5 more minutes on high heat. Season the sauce to taste with a couple of drops of sushi vinegar and ponzu. Sift out the aromatics and set aside for plating.
9. SEARED SCALLOPS: Sear the defrosted scallops briefly in a little bit of vegetable oil on high heat. The pan needs to be ripping hot for a fast sear. This will take no longer than 30 seconds per side. Season with just a little bit of freshly cracked black pepper.
10. PLATING: Serve a spoonful of scallop salad in a serving ring. On top go the caramelized chicons followed by 3 seared scallops per person. Garnish with finely sliced green onions and finish the starter with a good dash of Geuze sauce. Itadakimasu!