

MOTOYAKI SCALLOP

SERVES 3

MOTOYAKI SAUCE

- 1.000 egg yolk
- 15ml Mirin
- 100ml grape seed oil
- 15 gm Saikyo miso

INGREDIENTS

- 3 scallop Shells
- 3 30-50gm scallops (grade A white)
- 40gm Rock salt
- 20gm Grated Parmesan
- 10 gm Shallot slivers

METHOD

- To make the Motyaki Sauce, use the same method that you would, to make mayonnaise; whisk and emulsify the Motoyaki sauce slowly until smooth and fluffy.
- Using your serving plate, place the rock salt as a base and place the scallop shells on top
- Heat a skillet with olive oil until it is smoking hot
- Sear the scallops on both sides, taking care not to over cook.
- Remove and rest the scallops by placing a scallop in each shell.
- Top with grated parmesan or your favourite Italian cheese hard or soft.
- Using a teaspoon cover each scallop in the Motoyaki sauce.
- Using a torch or under a grill, gratinate until the sauce begins to bubble.
- Garnish with shallot slivers and serve hot.

