

## **Pan seared Japanese dry scallop with crispy pancetta, quail egg and roasted tomato ragout**

(Serves 4)

**12pc Japanese dry scallops (U-10 preferably)**

**12pc Quail eggs**

**12pc Pancetta (thinly sliced)**

**8pc Roma tomato**

**2pc Garlic clove (finely minced)**

**2pc Shallot (finely minced)**

**75ml White wine**

**2oz Butter (unsalted)**

**½oz Basil (fresh, cut into strips)**

**Olive oil**

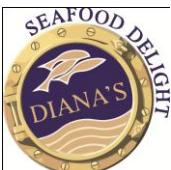
**Salt and pepper**

**1 x 12" non stick pan**

**Method** – You can prepare the roasted tomato ragout a day before by cutting Roma tomatoes in quarters, drizzling olive oil and seasoning with salt and pepper, and placing in 200° oven for 2 ½ hours, set aside to cool. On top of stove add olive oil, butter and shallots to pan and sweat until shallots become translucent. Deglaze with white wine and reduce by ½ before adding tomatoes. Cook on low heat until mixture thickens, add basil and salt and pepper and set aside to cool.

Preheat pan on medium to high heat for 3-5 minutes depending if gas or electric. Preheat oven to 350°. Dry Japanese Scallop with paper towel before seasoning, this will promote optimum caramelization. When pan is hot, drizzle olive oil and a knob of butter in pan. Place 6 scallops in the centre of the pan about 1" apart. Japanese Scallops will immediately start to caramelize after 45 seconds, continue for a further 45 seconds and then flip to other side for 45 seconds, take out of pan and set aside. Repeat with remaining Japanese Scallops. Place pancetta slices on a cookie sheet covered with parchment and place in oven until rendered and crisp.

Preheat pan on low and add butter and olive oil. Pierce quail egg shell so that egg can be released. Making only 6 at a time will be easier to execute and less stressful. Repeat. Japanese scallops and tomato ragout can be finished in the oven for 5 minutes. Finish by placing 1oz of tomato ragout in the centre of each plate, place 3 Japanese scallops in triangle shape and top with crispy pancetta and quail egg on each.



**Diana's Seafood Delights**

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