



Scallops in a Balsam and Liquorice Wrap with White Poppy Apricot and Tomato Smoothie and Noilly Prat Froth

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Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Scallops

- 10 Fresh scallops
- 3 Liquorice stems
- 150ml Good, dark balsamic vinegar
- 5g White poppy seed
- Murray River salt
- Tasmanian pepper
- 2g Agarzoon
- 2 Sprays of rosemary
- 4 Sprays of thyme
- 2 Cloves of garlic
- 1 Lemon

Decorat

- 40g Apricot crispies
- 10 Sprays of thyme
- Hawaiian Alaea Rouge
- 10 White skewers

Air

- 100ml Noilly Prat
- 100ml Still mineral water
- 5g Sucro

Smoothie

- 80ml Apricot puree
- 1 Vine tomato
- 3g Lecite
- 10g Crutomat tomato flakes
- 40ml Tomato oil
- Fleur de Sel



Instructions:

- Open, clean and wash the scallops.
- Season with salt, pepper and lemon and fry till transparent with the garlic and herbs.
- Bring the balsam, chopped liquorice, salt and pepper to the boil and simmer for 20 minutes.
- Strain and stir in the Agarzoon, boil thoroughly. Now pour out onto a mould lined with baking paper to form a very thin layer. Place in the fridge.





- Mix the puree with the Lecite, salt and oil.
- Hand-blend the water, Noilly Prat and Sucro working in the top part only to create a nice froth. Allow to stand for 2 minutes.
- Cut the balsam foil into 20mm strips and the scallop into a large cube.
- Dice what is left of the scallop and place in the Tartelettes.
- Roll the scallops in the foil strips and sprinkle with the white poppy seed.
- Mix the Crutomat with the smoothie and fill the Tartelettes.
- Warm the scallops and Tartelettes under the Salamander. Skewer the scallop and arrange on the Tartelette.
- Garnish with the froth and with the Hawaii salt, apricot crispies and thyme.

