

# Pink Lentil Crusted Scallop

With pickled red onion and radish with tomato ice and sun dried tomato oil

Yield: 4 servings

4 ea    Scallops, muscle off, U10  
½ cup   Pink Lentils, ground fine  
t.t.     salt and pepper

Method:

Season scallops, crust 1 side of scallop with lentils and pan sear both sides, cook to medium. Reserve

Pickled red onion and radish:

1 cup    Rice wine  
1T        mustard seed  
1T        Caraway seed  
1T        fennel seed  
1T        whole black peppercorns  
½ cup    sugar  
1 ea      red onion, thinly sliced  
3 ea      radish, thinly sliced on mandoline

Method:

Combine all ingredients except onion and radish into a sauce pot and bring to a boil. Pour onto onion and radish in separate containers. Let cool and reserve.

Tomato Ice

3ea            Tomatoes, very ripe  
1/4 sheet     Gelatin

Method:

Chopped tomatoes and place in cheese cloth and let drip onto another pan overnight. Reserve water. Take tomato pulp and puree until smooth and strain through cheese cloth. Combine both liquids and bring to a boil, and season. Soften gelatin and add to liquid. Place into a hotel pan and let liquid set. Shave off jello as needed for garnish.

Sun-Dried Tomato Oil

1 cup            Sun-dried tomatoes, re-hydrated  
½ bunch        basil  
1 ½ cups        extra virgin olive oil  
t.t.              salt and pepper

Method:

Squeeze out all liquid from tomatoes, add basil and olive oil and puree until very smooth. Season and strain oil through cheese cloth and reserve oil. Place in squeeze bottle, reserve.