



GASTROTOUR
Cinco Jotas

HOKKAIDO SCALLOP CARPACCIO WITH CINCO JOTAS



Chef's Name: Angel Leon

Restaurant: Seaspice

Ingredients:

Tomato oil: (makes 275g)

- 225 g brunoises undried tomatoes
- 15 g thinly sliced garlic
- 2 g thyme sprig
- 4 g sweet smoked paprika
- 15 g tomato paste
- 700 g grapeseed oil

Tomato vinaigrette: (makes 450 g)

- 80 g brunoise shallots
- 85 g dry sherry wine
- 40 g jerez vinegar
- 5 g koshersalt

Scallop Carpaccio: (serves 4)

- 6 ea U10 Hokkaido sea scallops
- 40 g Chopped Marcona almonds
- 44 g julienne asian pears
- 1 each lemon
- 16 easprigs petite sea grass
- 32 g sliced 5 jotas iberico ham

Preparation

Tomato oil: (makes 275g)

1. In a sousvide bag, add the sundried tomatoes, garlic , thyme, tomato paste, grapeseed oil and smoke paprika. Vaccum seal.
2. Cook at 150 celsius for 8 hours in a water bath and then cool overnight.
3. Take out of sousvidebag and add to a vitamix blender.
4. Blend for 7 minutes until smoking hot.
5. Strain with a cheese cloth slowly and reserve oil and tomato oil paste inrefrigerator until needed.

Tomato vinaigrette:(makes450 g)

1. In a small sauce pan, reduce the sherry wine until it reaches a total of 8 grams. Set aside.
2. In a mixing bowl, add the brunoise shallots, jerez vinegar, kosher salt and reduced sherry. Let sit 30 min. For the shallots to absorb and release juices.
3. Slowly add 120g of tomato oil to the mixture.using a whisk, mix well.
4. Set aside.

Scallop Carpaccio: (serves 4)

1. Remove the small muscle attached to each scallop and discard.
2. Pat scallops dry and setthem on a pan, lined with paper towel.
3. Cut a piece of parchment paper in quarters.
4. Separate 2 pieces and lightly coat one side of each piece with a little extra olive oil (so the scallops dont stick).
5. Thinly slice 1 and a half scallops sashimmi style and lay down on center of parchmnet paper making it look like a circle.
6. Cover the scallop with the other piece of parchment paper.

7. With a small rolling pin, gently press the scallops down and roll them out as thin as you can, keeping the form of a wide circle.
8. Gently remove top parchment paper off of scallops assisted with your other hand keeping the scallops on the bottom.
9. Using a 4.5 inch ring mold cut down on scallops to form perfect circle.
10. Place scallops upside down on a chilled plate and slowly remove parchment paper.
11. Repeat 3 more times.
12. Wrap each plate with plastic film and refrigerate until needed.

Presentation(serves4)

1. Remove the scallop plates from the refrigerator and remove plastic film.
2. Cut the lemon in 4.
3. Squeeze and drizzle a quarter lemon juice on each scallop dish.
4. Lightly Season each dish with maldon salt.
5. Add 1.5 grams of tomato oil paste (left over from tomato oil recipe) and spread evenly on each scallop dish.
6. With a spoon, mix tomato vinaigrette and evenly drizzle 9 grams on the scallops for each dish.
7. Evenly Sprinkle 10 g of chopped marcona almonds on the scallops of each dish.
8. Evenly spread, place 12 grams of julienne pears over the almonds on each dish.
9. Evenly add 8 grams of 5 jotas iberian ham over each dish.
10. Add 4 sprigs of micro sea grass to complete each dish.