

Lime- and dill-marinated bay scallops, wasabi buttermilk foam, crisp cucumber, brown butter and nori panko crumble

Recipe for 12 tapas

Description

Delicately lime-and-dill-marinated scallops topped with an airy buttermilk and wasabi foam, crisp cucumber, and a golden brown-butter and nori crumble. A vibrant seafood bite bursting with freshness, finesse, and contrasting textures.

Note

Use impeccably fresh scallops and keep them well chilled until assembly. Marinate them for only 5 to 8 minutes before serving, as the lime's acidity will begin to firm their delicate texture. Add the crumble at the very last moment to keep it perfectly crisp.

Ingredients

Marinated bay scallops

- 500 Gr Bay scallops
- 1 Unit(s) Lime juice
- 1 Unit(s) Lime zest(s)
- 30 Ml Olive oil
- 1 Unit(s) French shallot
- 2 Sprig(s) Dill
- 0 To taste Micro mesclun
- Salt and pepper

Crisp cucumber

- 2 Unit(s) Libanese cucumber
- 15 Ml Lime juice
- 0 To taste Salt and pepper
- Salt and pepper

Herbed wasabi buttermilk foam

- 250 Ml Buttermilk
- 100 Ml Cream 35%
- 10 Stem Dill
- 20 Stem Chives
- 10 Stem Flat parsley
- 5 Gr Wasabi powder
- 25 Gr White wine vinegar
- 0 To taste Salt and pepper
- Salt and pepper

Brown butter and nori panko crumble

- 100 Gr Japanese breadcrumbs (panko)
- 40 Gr Butter
- 1 Unit(s) Nori
- 0.50 Unit(s) Lemon
- 0 To taste Salt and pepper
- Salt and pepper

Preparation

- Preparation time **30 mins**

Mise en place

Finely chop the shallot. Pick the dill and parsley leaves from the stems. Cut the cucumbers into a very fine brunoise. Zest the lime and lemon. Grind the nori sheet into a fine powder.

Panko crumble

Melt the butter in a skillet and cook until lightly browned and nutty. Add the panko and cook until golden brown. Remove from the heat, then stir in the nori powder and lemon zest. Season lightly. Let cool completely.

Herbed wasabi buttermilk foam

Combine the buttermilk, cream, dill, chives, parsley, and wasabi in a blender. Blend until smooth, then strain through a very fine sieve for a perfectly silky texture. Season to taste and pour into a 500 ml siphon.

Charge with two N₂O cartridges and refrigerate.

Crisp cucumber

In a bowl, combine the cucumber brunoise with the lime juice. Season lightly and refrigerate until ready to serve.

Marinated bay scallops

Just before serving, combine the scallops with the lime juice and zest, olive oil, shallot, and dill. Season with salt and pepper. Marinate for only 5 to 8 minutes.

Plating

Spoon the marinated scallops into a small bowl or ramekin. Add a spoonful of crisp cucumber and top generously with the herbed wasabi buttermilk foam. Sprinkle with the brown butter and nori panko crumble.

Garnish with microgreens.

Bon appétit!