

Marinated Queen Scallops, sweet peas, mint, hazelnut

Recipe by David Sider

prep time

30 mins

cook time

30 mins

serves

2 to 3

things you need

1 lb

queen scallops, cleaned

4

limes, juice only

1

leek, brunoise

1 tbsp

salt

½ tsp

ketchup

2 cups

Sweet peas

1/2 Cup

hazelnut, toasted and lightly chopped

1 bunch

mint, chiffonade, a few sprigs reserved

2 tsp

hazelnut oil

1

Shallot, minced

50mL

chardonnay vinegar

50mL

cabernet franc vinegar

400mL

grapeseed oil

1 tsp

mustard

1/4 cup

buttermilk

here's how

- 1 Combine the leeks, lime juice, salt and ketchup in a small bowl and mix well. Reserve in the fridge.
- 2 Cook one cup of the peas in boiling salted water until very tender. Cool the peas immediately in ice water. Puree the peas in a high-speed blender with a bit of the ice water. Pass the puree through a fine sieve and season with salt and one teaspoon of the hazelnut oil. Reserve.
- 3 Cook the peas in boiling salted water until tender. Cool the peas immediately in ice water. Once cool, dry the peas well and reserve.
- 4 Combine the shallots, mustard and vinegars in a blender and puree. Add the oil and season with salt
- 5 Dress the scallops in the ceviche liquid and let stand for at least 5 minutes. Place a liberal dollop of the pea puree in the bottom of a bowl. Dress the peas along with the toasted hazelnuts and chopped mint in a bit of the vinaigrette. Season with salt and the remaining hazelnut oil. Place a small pile of the peas on top of the pea puree and top with the scallops. Finish the dish with picked mint and buttermilk.

helpful notes