

Scallop Tartar with Hana Tsunomata®, Red and Yellow Pepper, and Cucumber Gelées. Seared Scallops with Hana Tsunomata® Dust

SCALLOP TARTAR: TO SERVE 4

- 8 Scallops – 20/30 ct
 - 1 Shallot – Very Finely Diced
 - 1/2 Lemon - Juiced
 - 1 Green Onion – Finely Sliced
 - 2 Tablespoons Capers – Lightly Chopped
 - 1/4 Bunch Chives – Very Finely Sliced
 - Salt & Freshly Ground White Pepper To Taste
 - 4 Drops Tabasco® Sauce
 - 5 g Hana Tsunomata®
- Marinate the diced shallots with the lemon juice for 10 minutes.
 - Soak the Hana Tsunomata® in cold water for 20 seconds then drain thoroughly. Reserve 1/4 for garnish. Chop lightly remaining 3/4 and reserve.
 - Cut the scallops into small dice and add to the marinated shallot, mix thoroughly and let marinate for 10 more minutes. Add the capers, green onion, chives, seasoning and Tabasco®, mix thoroughly.
 - Add the lightly chopped Hana Tsunomata®, mix thoroughly, check the seasoning, and serve.

RED AND YELLOW PEPPER:

- Cut a red and yellow pepper in half and remove the seeds.
- With a cookie cutter, cut the peppers into circular discs, approximately 1 inch in diameter.
- Slice the underside of the pepper discs to even them out.
- Blanch in boiling, lightly salted water for 5 seconds then cool down in iced-water, drain and reserve.

CUCUMBER AND HANA TSUNOMATA® GELÉES (DARK GREEN AND LIGHT GREEN): TO SERVE 4

- 2 English Cucumbers
- Pinch Sea Salt
- 5 g Hana Tsunomata®
- Pinch Freshly Ground White Pepper

- Peel one cucumber and leave the other one unpeeled.
- Using a juicer, juice the 2 cucumbers separately starting with the peeled cucumber, reserve the juice. Juice the cucumber with the peel on and reserve this juice separately (one juice should be dark green and the other light green in color).
- In 2 small pots add the cucumber juices with half the Hana Tsunomata®, plus a pinch of salt and pepper.
- Bring to a gentle simmer, shut off the heat and let stand for 2 minutes and strain through a fine chinois. While straining, press gently on the Hana Tsunomata® to achieve maximum yield while avoiding to disturb the Hana Tsunomata® excessively which could cause impurities to form in the cucumber gelée.
- Pour each liquid in a small container, and place in the refrigerator to cool.
- Once cooled, the gelées should be solid enough to then cut into small cubes and reserve.

To Assemble the Plate: Take a red pepper disc and place some of the scallop tartar onto it then place a yellow pepper disc on top and repeat the procedure. You can stack 3 to 4 discs for each tower. Place the tower in the middle of the plate, add the remaining Hana Tsunomata® on top. Place the Cucumber Gelées around the Scallop Tartar, alternating between the dark and light green gelées.

SEARED SCALLOPS WITH HANA TSUNOMATA® DUST: TO SERVE 4

- 6 Scallops – 20/30 ct
- 5 g Hana Tsunomata®

Grind the Hana Tsunomata® in a coffee grinder until fine, then roll the scallops in the Hana Tsunomata® dust on the rounded edge of the scallop. Skewer the scallops through the middle, then sear in a preheated sauté pan while turning the scallops as it sears along the outside. Let rest for 10 seconds then slice in half and serve. This can be served as an accompaniment to the Scallop Tartar. For presentation, grind the 3 colors (green, pink and yellow) of Hana Tsunomata® separately and add to the plate for decorative and visual effect. Note: The dehydrated Hana Tsunomata® is also pleasing to the palate.

