



## Slow Baked Scallops with a Smoky Broth

(Serves 4)

### **Ingredients:**

- 4 large hand dived scallops on the shell
- 240g scallop Dashi
- Seaweed and oyster shells for presentation

### **Method for scallop preparation:**

- Remove scallops from the shell gently to avoid losing any of the meat. Separate the scallop meat from the skirts and roe.
- Reserve the scallop meat for serving somewhere cool.
- Clean the shells and scrape any meat or dirt attached to the shell and reserve the shell for cooking and serving.

### **Scallop dashi:**

- 150g scallops' skirts
- 10g dashi powder
- 15g dried seaweed
- 5g hijiki
- 15g dried kombu
- 200g port wine
- 1000g distilled water
- 10g orange peel
- 40g Old Pulteney Port Whisky
- Pinch of salt
- 10g coriander



**For the scallop Dashi:**

- Bring the first 8 ingredients to a gentle simmer and cook for 45min.
- Add the Old Pulteney Port Whisky, pinch of salt and chopped coriander.
- Stir well, cover and leave to infuse and until cool. Strain through a coffee filter and reserve for service.

**For service:**

- Place each scallop on the centre of the shell, add 60g of scallop Dashi onto the shell, place the top shell to cover and wrap the lid with foil so it prevents the liqueur from spilling.
- Place these on top of ring moulds or teacups until use.

**To cook:**

Place these upright with on the upper shelve of a hot grill supported by a ring mould and cook gently at a temperature of about 65 degrees for 25 minutes.

**To serve:**

- Place seaweed and oyster shells and sea rocks or other preferred garnishes on 4 deep plates to make a flat bed to place the scallops.
- Place the scallops in the shell on top of the garnishes. Be careful not to burn yourself doing this.
- Remove the foil and take it to the table.
- Remove the top lid of the scallop and place a drop of whisky in each scallop table side and eat right away.