



Raw Scallop with Dashi Jelly, green onion and Local Citrus

- 1 each U-10 scallop as fresh as possible
- 12g dashi Jelly
- 5g EVO
- 1g thin sliced green onion threads
- 1 slice Variegated pink Lemon

Dashi Jelly

- 1.5L filtered water
- 25g kombu seaweed
- 10g katsobushi
- 12g dried shitake mushroom
- 2% gelatin leaves

Method

1. Add water to appropriate sized pot

2. Add Kombu seaweed and dried shitake bring the temp up to 70C
3. Hold at 70c for 1 hour
4. Add katsobushi and allow to steep for 45 seconds
5. Strain thru a chinoise lined with cheescloth
6. Set dashi with 2% gelatin and hold in appropriate container

To Plate

Method

1. Slice scallop in 5 thin slices and place in center of bowl
2. Cover with EVO
3. Add a small piece of Dashi Jelly on top of each scallop
4. Place a green onion thread on each scallop slice
5. Garnish with maldon salt
6. Add slice of pink variegated Lemon on side of bowl