



Chef Erik Anderson's Raw Scallop with Dashi Jelly, Green Onion and Local Citrus

Here's a clean, elegant, and home-cook-adapted version of **Chef Erik Anderson's Raw Scallop with Dashi Jelly, Green Onion and Local Citrus**. This dish perfectly embodies the Traditional Recipe and Modern Twist theme: it honors classic raw seafood preparations (like Japanese sashimi or ceviche-style citrus) while applying precise modern techniques (clear dashi jelly, delicate threading of green onion, and minimalist plating) drawn from Anderson's experiences at Coi, and his current work at Ilora.

The professional recipe is designed for restaurant precision with large U-10 sized scallops (very large, under 10 per pound — about 2–2.5 inches across). I've scaled it for 4 appetizer portions and made the dashi jelly practical for home kitchens while staying true to the delicate oceanic umami.

Recipe:

Prep time: 30 minutes (plus time to make and set the dashi jelly)

Dashi Jelly (makes about 1.5 liters — plenty for multiple uses; leftovers are excellent in other dishes)

- 1.5 liters (about 6¼ cups) filtered or spring water
- 25g kombu seaweed
- 12g dried shiitake mushrooms
- 10g katsuobushi (bonito fish flakes)
- 30g gelatin leaves (or about 2% by weight of the final strained dashi — roughly 4–5 gold-strength sheets or 15–18g powdered gelatin; adjust for a soft, quivering set)

Dashi Jelly Method:

1. In a pot, combine the water, kombu, and dried shiitake. Gently heat to 70°C (158°F) — do not boil. Hold at this temperature for 1 hour to extract flavor.
2. Remove from heat, add the katsuobushi, and steep for 45 seconds only.
3. Strain immediately through a fine chinois or sieve lined with cheesecloth for a crystal-clear dashi.
4. Measure the strained dashi. Bloom the gelatin leaves in ice water until soft, then squeeze out excess water and stir into the warm dashi (around 60–70°C) until fully dissolved. (If using powdered gelatin, bloom in a small amount of cold dashi first, then melt into the warm liquid.)
5. Pour into a shallow container and refrigerate until fully set (at least 2–4 hours). The jelly should be soft and quivering, not rubbery. Cut into small cubes or irregular pieces as needed.

To Plate (per serving - 1 large U-10 scallop)

- 1 very fresh U-10 sea scallop (diver scallops preferred; must be sushi-grade quality)
- 12g (about 2-3 small cubes) dashi jelly
- 5g (1 tsp) extra-virgin olive oil
- Thin threads of green onion (scallion) - about 1g total
- 1 thin slice variegated pink lemon (or substitute with a beautiful slice of Meyer lemon, regular lemon, or blood orange for color and bright acidity)
- Maldon salt or flaky sea salt, to taste

Plating Method:

1. Slice the scallop horizontally into 5 thin, even rounds and arrange them artfully in the center of a shallow bowl or plate.
2. Lightly drizzle or brush the scallop slices with extra-virgin olive oil.
3. Place a small piece or cube of the set dashi jelly on top of each scallop slice so it gently quivers.
4. Lay one delicate thread of green onion across each scallop slice for fresh sharpness.
5. Finish with a light sprinkle of Maldon salt.
6. Place the slice of variegated pink lemon (or alternative citrus) on the side of the bowl for guests to squeeze or use as a bright accent. Serve immediately while everything is ice-cold and fresh.

Serves: 4 as a refined appetizer

GG Home Cook Tips

- **Scallop safety**** - Use only the freshest, highest-quality sushi-grade scallops. Keep everything chilled until the moment of plating.
- **Dashi jelly shortcut**- For an easier version, use high-quality instant dashi powder or concentrate, then set with gelatin. Aim for a soft, spoonable set rather than firm.
- **Substitutions** - Variegated pink lemon adds beautiful pink flesh and visual drama; if unavailable, any fragrant citrus (Meyer lemon, yuzu, or even grapefruit) works well. Green onion threads can be made by slicing scallions lengthwise very thinly and soaking in ice water to curl.
- **Make-ahead** - Prepare the dashi jelly a day in advance. The dish itself must be assembled right before serving for maximum freshness and texture.

About the Recipe

Chef Erik Anderson's *Raw Scallop with Dashi Jelly, Green Onion and Local Citrus* is a study in minimalist elegance and pure ingredient focus. Ultra-fresh, large U-10 sized scallops are sliced thin and dressed simply with silky extra-virgin olive oil, delicate cubes of clear dashi jelly (infused with kombu (i.e. seaweed), shiitake (dry mushroom), and bonito (i.e. Spanish fish) for subtle oceanic umami), and crisp green onion threads. A slice of vibrant variegated pink lemon adds bright acidity and visual pop. This dish draws on traditional Japanese raw preparations and dashi-making techniques while showcasing Anderson's modern precision

and hyper-seasonal sensibility honed at Coi, and now Ilora - a great light, refreshing starter that lets the ingredients speak.

This pairs wonderfully with the Chicken Toast as contrasting textures and flavors (crispy/savory vs. cool/delicate) while tying into Gloria's adapted recipes like the Fancy Tuna Melts (shared tuna/seafood theme) and Saffron Spanish Chicken.