



SCALLOPS WITH A CLEMENTINE REDUCTION AND SICILIAN ORANGE SUPREME, POMEGRANATE, THYME AND BOTTARGA

Categoria: Starter **Difficoltà:** molto facile 🟢

Ingredienti per 2 serves

- 6 scallops
- 1 Sicilian orange, peeled, remove the pith and membrane and slice
- 1 pomegranate, peel, clean and take the seeds to use
- 2 sprigs of thyme
- 3 g of grated bottarga (salted cured grey mullet roe)
- extra virgin olive oil to taste
- salt to taste

Clementine reduction:

- 350 g clementine juice
- 70 g sugar
- 20 g lime juice
- 1 g xanthan gum

Line a large shallow frying pan with baking paper and drizzle with oil.

Heat it over medium-high heat and then add the scallops and cook until done, then season with salt to taste.

For the clementine reduction, combine the clementine juice, lime juice, and sugar and pour into a saucepan.

Cook over low heat and bring to a simmer to reduce the mixture. Add the xanthan gum and whisk.

To serve:

Prepare 2 plates.

Spread the clementine reduction at the base of each serving, place 3 cooked scallops and the Sicilian orange slices.

Drizzle over the remaining clementine reduction.

Garnish with the pomegranate seeds, grated bottarga, and thyme leaves.



Enjoy it's from Europe!

