

SOUTH SHORE

Seared Scallops with Sesame Ginger Orange Marmalade

Charlotte Lane, Chef and Co-owner, Roland Glauser

For 4 people

24 scallops (under 10 or 10/20 size)

(Or, if available and accessible, use fresh live scallops in the shell with roe, sourced from Indian Point Marine Farm)

canola oil for searing

sea salt to taste

Marmalade

¼ cup (75 ml) orange marmalade

2 oz (57 g) lime juice

⅔ oz (21 g) fish sauce

2 oz (57 g) rice wine (recommend mirin – sweeter than saki with less alcohol)

1 tsp (5 ml) fresh ginger, chopped

½ tsp (2 ml) Chinese hot sauce

⅔ oz (21 g) sesame oil

⅔ oz (21 g) Worcestershire sauce

½ medium carrot, grated

½ tsp (2 ml) cornstarch

just enough water to dilute the cornstarch

8 sprigs fresh coriander

Bring all ingredients for marmalade to a simmer, thicken lightly with cornstarch and remove from stove. Keep at room temperature until ready to plate.

Sear the scallops in oil on high heat, just until they are well caramelized and golden brown on the outside but still lightly translucent on the inside. Season with fine sea salt to your taste.

Place 2 scallop shells (available at some seafood retailers) on each plate, then place 3 scallops on each shell. Drizzle with sauce, and garnish each shell with borage flower (if available) and a small coriander sprig. Serve immediately and enjoy the flavour of Nova Scotia scallops, the Charlotte Lane way.

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