

## **Ceviche of Scallop, Deep Fried Soy & Chilli Jam, Soy Cracker, Pickled Veg, Baby Pak Choi**



**Serves:** 4

**Profitability:**

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**Ingredients:**

SCALLOPS

1 lime

8 scallops, thinly sliced

30ml soy sauce

10g ginger

10g sugar

Salt to taste

5ml sesame oil

Half onion, minced

CHILLI JAM

20g chilli

20ml dark soy

80ml light soy

30g dark brown sugar

100ml water

50g panko breadcrumbs

50g flour

2 eggs

#### PICKLED VEG

1 cucumber, shaped into balls

8 breakfast radish, sliced

baby fennel, sliced

pickling liquor

pak choi

#### CRACKER

100g rice flour

3 tbsp soy sauce

1 tbsp sugar

1 tbsp curry powder

3 tbsp water, boiled

1 tsp stock

#### Steps:

**SCALLOPS:** Mix the ingredients together, apart from the scallops, to make the marinade. Place the scallops on a tray and brush with the marinade. Repeat every 15 mins until serving.

**CHILLI JAM:** In oil heat the chillies and onion, sweat down for 10 mins, then add the water and cook until dry. Add the soy sauce and sugar and reduce by 1/2. Set into mould and freeze. Once frozen, roll in flour, coat with egg and cover in panko and repeat.

**PICKLED VEG:** Place the radish, fennel and cucumber into pickling liquor. Drain after 10 mins. Lightly fry the pak choi.

CRACKER: Add the water to the rice flour a little at a time. Once cool, knead it into golfball-sized patties, flatten and steam for 30 minutes. Smash up the patties with a mortar and pestle until smooth. Knead into ping pong-sized balls. Sandwich between 2 sheets of parchment paper or plastic film and roll out to 2mm thick. Brush with soy sauce and cook at 150°C for 20 mins.