
SCALLOP CHIPS

Redzepi; green noma, p40;
Bottura; p293 (oyster sauce)

Chips

1. Freeze scallops
2. Slice thinly
3. Dehydrate 60C, until crisp
4. Keep in airtight container

Oyster sauce

5. Shuck oysters, reserving juices
6. Blend flesh and juice
7. Emulsify with the oil
8. Reserve refrigerated

Peas and puree

9. Blanch spinach in 75C water for 1m, then into ice bath
10. Blend spinach, mustard, vinegar
11. Emulsify with the oil. Keep cold
12. Toast pine nuts
13. Moisten peas with enough puree to bind

Serving

14. Put dollops of peas around plate
15. Add 2 pine nuts and salt
16. Drizzle oyster sauce around
17. Rest scallop chips against peas

COMMENTS:

18. The chips softened after a few hours, even in airtight container.
19. Consider re-crisping in a low oven just before service

OYSTER SAUCE:

Oysters (as needed) - whole
Grapeseed oil – 15g/oyster

PEAS and SPINACH PUREE

Spinach leaves – 100g
Mustard – 6g
Apple balsamic vinegar – 15g
Grapeseed oil – 100g
Green peas – as needed
Pine nuts – as needed