

Warm Scallops; Yuzu Rice, Toasted Nori Dashi

By Eric Ripert



Dashi

2 cups water, plus 1/2 cup

- 1 six-inch piece kombu
- 1 cup bonito flakes
- 2 sheets toasted nori
- 1/4 cup white soy sauce

Cucumber Salad

- 1/2 Japanese cucumber
- 1 teaspoon extra virgin olive oil
- 2 tablespoons scallion (sliced thin)

Yuzu Rice

- 1/2 cup sushi rice
- 1/2 cup water
- 1 tablespoon umeboshi (pickled plum)
- 1 tablespoon yuzu juice, plus 1 teaspoon zest
- 1 teaspoon wasabi paste
- 1 sheet toasted nori (cut into small batonneets)

Scallops

- 8 large scallops

Serves 4

• Japanese Ingredients

1. To make the dashi, place the kombu in a medium sized sauce pot and cover with 2 cups of cold water. Place the pot over medium low heat and bring to a slow simmer. When the kombu is softened remove from water. Add 1/2 cup of cold water, the sheet of toasted nori, bonito flakes and bring to a simmer, then remove from heat. Let stand for 2 to 3 minutes then strain, season with white soy sauce, set aside.
2. Wash the rice by placing in a bowl with cold water. Change the water as necessary until it runs clear. Drain the rice in a colander and let rest for 10 minutes.
3. Place rice, kombu, 1/2 cup of water and a pinch of salt in a small sauce pot. Bring to a simmer, cover and cook for 20 minutes. When the rice is cooked transfer to a bowl and add the umeboshi, yuzu juice and zest, the batonnet toasted nori and 4 tablespoons of dashi. Stir gently to combine and set aside.
4. Season the scallops with fine sea salt and freshly ground white pepper. Place a sauté pan over medium high heat until almost smoking. Add a small amount of canola oil and sauté the scallops for 30 seconds to one minute on each side. Let rest, slice and set aside.
5. Slice the cucumber thinly using a mandolin or a knife and place in a bowl. Season with fine sea salt and freshly ground white pepper, then add the extra virgin olive oil and toss gently.
6. Place the ring mold in the center of a bowl, add the rice and push gently to flatten. Place a few dots of wasabi paste on the rice then slice the seared scallop on top, followed by cucumber salad. Place 3 dots of yuzu kosho in a bowl and finish with simmering dashi. Serve immediately.