



SMOKED SALMON SCALLOPS

SERVES: 4

PREP TIME: 20 MIN

COOK TIME: 5 MIN

INGREDIENTS

- 12 x 10/20 scallops
- 12 slices smoked salmon

Crème Fraîche:

- ½ cup crème fraîche
- 1 tsp lemon zest
- 1.5 tsp finely diced chives
- 1 tbsp Ethical Table Canadian Seas (substitute Canadian Seas for fresh dill)
- 1 tsp lemon juice
- Salt & pepper to taste

Garnish (optional):

- Lemon zest
- Edible flowers
- Fresh dill
- Thinly sliced watermelon radish

DIRECTIONS

1. Make crème fraîche at least two hours ahead of time and let chill in the fridge.
2. Pat scallops dry with a paper towel.
3. Roll out smoked salmon, slice lengthwise to fit the height of the scallop and wrap the scallop gently.
4. Sear the scallops for approximately two minutes until you have a golden brown sear. Flip the scallops and place the pan in the oven for two mins to cook the scallops medium rare. Rest scallops for two mins out of the pan before plating.
5. Plate by adding crème fraîche and the scallops, and finish with the garnish.



This recipe was created by Chef Mike from the Ethical Table, 2023.

