

## SCALLOPS IN CANNELLONI, ORANGE AND CARROT



0 made it | 0 reviews



Thibaut Idenn



Pierre Jean Arpurt

- Sub Category Name  
Combo  
Main Courses
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Ingredients

#### SCALLOPS IN CANNELLONI, ORANGE AND CARROT Carrot Jelly

- 600ml Carrot juice
- 50g Ginger
- 40g Soya
- 400ml Orange juice

#### Scallop Farce

- 750ml Cream
- 600g Scallops
- 100g Carrot
- 100g Celery
- 250g Whitting



- 100ml Passion fruit

### **Parmesan Sable**

- 4 nos Egg
- 200g Butter
- 100g Hazelnut powder
- 50g Parmesan
- 40g Flour
- 100ml Squid ink
- Salt to taste

### **Marinated scallop**

- 100g Scallops
- 10g Passion fruit
- 1g Combawa Zest
- 10ml Orange juice
- Salt to taste

### **Crème Monté Citrus fruit**

- 150ml Cream
- 25ml Orange juice
- Salt/pepper to taste

## **Methods and Directions**

### **SCALLOPS IN CANNELLONI, ORANGE AND CARROT**

#### **Orange - carrot jelly**

- Make a carrot and orange juice. Boil to extract only the juice.
- Mix this with the soy paste.

#### **Farce fine Muslin**

- Process the scallop in a food processor.
- Add the egg whites. Beat until frothy and strain.
- Add in the previously cut and sautéed carrots and celery.
- Bake at 70°C for 6 minutes.

#### **Scallop Carpaccio**



- Finely chop the scallops.
- Marinate the scallop with the passion fruit, citrus zest, lemon juice.
- Reduce the marinating juices.

### **Sable Squid Ink**

- Mix the butter and salt
- Add the squid ink.
- Add the eggs one at a time. Finish by adding flour.
- Bake for 16min at 150°C.

### **Whipped cream**

- Whip the cream till soft peaks form.
- Add salt, lemon juice and passion fruit.
- Finish with a splash of marinating reduction.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 15/09/2025