

## TATIN OF SEARED SCALLOP, PATA NEGRA & FIG JAM



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IFT offers degrees and professional programmes and a wide range of tourism related disciplines among which are hospitality and culinary arts. Represented by Billy Chang & Jeffery Lai.

- Sub Category Name  
Combo  
Appetisers
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Ingredients

#### TATIN OF SEARED SCALLOP, PATA NEGRA & FIG JAM

##### Puff Pastry

- 130g bread flour
- 30g salt
- 65ml ice water
- 12.5g butter
- 90g butter sheet
- 10g Parmesan cheese
- 5g black sesame seed

##### Fig Jam

- 2 pcs fresh fig
- 1 tbsp Cointreau



- Port Wine Jelly
- 100ml Port wine
- 15g shallot
- 1 pc gelatin sheet

### **Topping**

- 5 pcs scallops trimmed
- Salt & pepper, to taste
- 2 tbsp olive oil
- 30g Pata Negra
- Micro greens, as needed

## **Methods and Directions**

### **TATIN OF SEARED SCALLOP, PATA NEGRA & FIG JAM**

#### **Puff Pastry**

- Combine flour, water, butter and salt to form a dough. Rest in fridge for at least 1 hour.
- Give one last single fold, then roll into 2mm thickness.
- Sprinkle the cheese and black sesame seed on top and roll up. Rest in fridge for 30 minutes.
- Cut across into 1.5mm thick pieces and then bake at 180°C for 25 minutes

#### **Fig Jam**

- Take out the flesh of figs, mash with Cointreau gently.

#### **Port Wine Jelly**

- Finely chop the shallot, sweat in a pan until translucent, add in Port wine and reduce by half.
- Switch off fire and add gelatin.
- Pour into a small cake ring and refrigerate for 30 minutes. Cut into tiny cubes

### **Topping**

- Cut a lattice pattern on one side of scallop and then sear on a pan with olive oil, salt & pepper.
- Roll up the Pata Negra to a tiny rose shape.