

# Drunken Half Shell Scallop with Spring Onion & Ginger

30 mins | Serves 4

Recipe created by Brendan Pratt



Remove the scallops from the shells and set aside, ensuring the skirt and roe has been removed.

Mix all the ingredients for the “brine” except the Shaoxing wine, bring to a light boil.

Leave it to simmer for approximately 5 minutes.

Add the Shaoxing wine and remove from the heat and leave to cool.

Once cool, place the scallops into the brin ensuring they're fully submerged.

Leave in the fridge for roughly 24 hours.

Remove the scallops and drain on absorbent towel, and reserve.

Place a heavy based pan or wok onto the stove and heat on high.

Add the oil and wait until its shimmering.

Place in the spring onion, the garlic and the ginger and stir quickly ensuring it doesn't burn or catch.

Add the Shaoxing wine to deglaze and remove from the heat.

Add the kombu extract, soy and rice vinegar and taste.

Slice the scallop into 4 and place back into the shell.

Dress with the spring onion sauce and serve.

## INGREDIENTS

12 Half Shell Scallops, cleaned

## BRINE

40 gm Ginger, thickly sliced

45 gm Salt

35 gm Sugar

2 Spring onions, sliced into 2cm pieces

1 Star anise

2 Dried mandarin peel

4 Szechuan peppercorns

500ml Water

250ml Shaoxing wine

## DRESSING

2 cups Spring onion, finely sliced

½ cup Grapeseed oil

½ cup Giger, finely diced

1 clove Garlic, finely diced

¼ cup Shaoxing wine

2 tsp Light soy sauce

1 tsp Kombu dashi extract

1 tsp Rice vinegar



Good choice, WA.

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