



Day Boat Scallops
Strawberry Satsuma Gazpacho

Serves 4 people

Strawberry Satsuma Gazpacho:

1 pint	Strawberries (fresh Louisiana)
2 each	Satsuma or Orange (peeled and seeds removed)
½ cup	Orange Juice (fresh squeezed)
1 tbsp	Paprika
2 tbsp	Vegetable Oil
1 tbsp	Basil
1 tbsp	Thyme
1 tbsp	Tarragon
to taste	Sea Salt and Fresh Ground Black Pepper

Method:

- Wash and remove the stems from the strawberries.
- In a blender add the paprika and vegetable oil. Start the blender on the slowest speed. Let run for 15 seconds then add the strawberries, satsuma, orange juice and fresh herbs.
- Once everything has been added blend on high for 15 to 20 seconds.
- Season to taste with sea salt and pepper.
- Place in the refrigerator for later use.

Cucumber and Fennel Hay:

2 each	English Cucumbers
1 bulb	Fennel (fresh)
1 tbsp	Champagne Vinegar
to taste	Sea Salt and Fresh Ground Black Pepper

Method:

- Using a chefs knife remove the root from the fennel. Julienne the fennel and place in a bowl. Cover with a damp paper towel.
- Remove the skin and seed from the cucumber. Julienne the cucumbers.
- Toss the cucumbers, fennel and vinegar together. Season to taste with the sea salt and pepper.

Day Boat Scallops:

16 pieces
4 tbsp
to taste

Fresh Scallops (cleaned)
Vegetable Oil
Sea Salt and Fresh Ground Black Pepper

Method:

- Heat a large sauté skillet over high heat.
- Season all the scallops with sea salt and fresh black pepper.
- Add the oil to the skillet.
- Cook the scallops until golden on each side (approx 1 ½ minutes on each side).
- Remove from the skillet and keep warm.

To Serve:

- Serve this dish in dinner bowls.
- Ladle the Strawberry Satsuma Gazpacho into each bowl.
- Place the Fennel Cucumber Hay in the center.
- Place four Scallops around the Fennel Cucumber Hay.
- Serve and Enjoy.