

Recipe of the Week

Finger Lime, Seared Scallop & Wakame Salad

Pulp of 3 Finger Limes
100g Sugar
2 Coriander Roots & Stems
1 tsp Fish Sauce
2 Continental Cucumbers, sliced thin
100g Wakame Seaweed Salad
1/2 Red Chilli, sliced into thin rings,
1 bunch Coriander Leaves, torn
1 bunch Basil Leaves, torn
80g Pickled Ginger, cut into 1cm pieces
Juice of 2 Limes
60ml Peanut or Olive Oil
500g Scallop Meat
40g Toasted Sesame Seeds



Dissolve sugar in water over low heat, then boil for 5 minutes, remove from heat. Crush the coriander roots and stems and add to sugar mixture also adding fish sauce. Allow to cool.

Toss together pulp of 2 finger limes, cucumber, coriander leaves, basil leaves, ginger, chilli and wakame in a bowl with the strained sugar mixture.

Sear scallops on each side in a frying pan with the oil, this takes about 20 seconds each side, reserve 8 scallops and toss the remaining scallops with the salad mix.

Divide the salad mix up onto 4 plates and top with 2 scallops each and a small amount of fresh finger lime pulp, sprinkle with toasted sesame seeds.