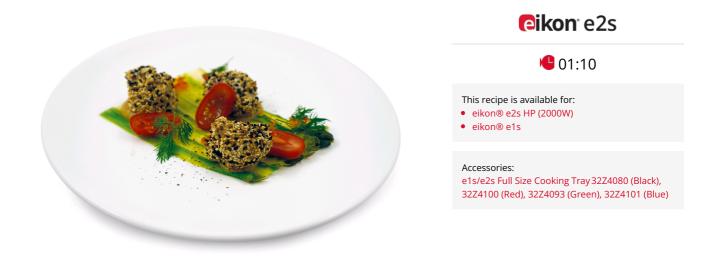


# Sesame Scallop with Golden Raisin Sauce



175 °C	Stage 1	Stage 2	
Chilled 4°C	() 00:45	() 00:25	
1 Portion	🛞 100 %	🛞 100 %	
From Raw	الله 55 %	% 0 الله	

### Ingredients

3	pcs	Hokkaido Scallop	Br
2	tbs	White & Black Sesame roasted	in
1	pinch	Salt & Pepper	2.
1	pcs	Green Asparagus	 Co
1	pcs	Cherry Tomato	
1	tbs	Raisin Sauce	3.
1	tsp	Salmon Caviar	Re
3	pcs	Dill	of

# 1. Food Preparation

read the scallops with the sesame. Steam the asparagus and cut into thin strips. Cut the tomato slices. Place the scallops on the tray.

# **Cooking Instruction**

ook the scallops as per oven profile.

# Food Serving Instruction

emove the scallops from the tray and and season them with salt and pepper. Place them on top f asparagus and raisin sauce and garnish with the remaining ingredients.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.