

Sesame Scallop with Golden Raisin Sauce



eikon® e1s

01:20

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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- 260 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 00:50
- 100 %
- 100 %

Stage 2

- 00:30
- 100 %
- 0 %

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Ingredients

- 3 pcs Hokkaido Scallop
- 2 tbs White & Black Sesame roasted
- 1 pinch Salt & Pepper
- 1 pcs Green Asparagus
- 1 pcs Cherry Tomato
- 1 tbs Raisin Sauce
- 1 tsp Salmon Caviar
- 3 pcs Dill

1. Food Preparation

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

2. Cooking Instruction

Cook the scallops as per oven profile.

3. Food Serving Instruction

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