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Spicy Sea Scallop Napoleon

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

1 each 10" Heat Pressed Flour Tortilla (10420)

Garlic Oil to brush

Sea Salt to dust

Cracked Black Pepper to dust

1 Tbsp. Vegetable Oil

3 oz. wt. Sea Scallops

2 oz. vol. Spicy Blackberry Ginger and Red Chile Glaze

, see related recipe

Directions:

1. Place flour tortilla on cutting board. Slice on a slight angle and make 6 each 1 ½" base wedges. Discard ends of tortillas.

2. Place on parchment paper lined sheet pan and brush both sides of tortillas with garlic oil.

3. Dust tops of tortillas lightly with sea salt and place in a preheated 350 convection oven.

4. Bake approximately 10-15 minutes or until toasted and lightly golden brown.

5. Remove from oven and cool completely.

6. Heat vegetable oil in sauté pan over medium high heat.

7. Season sea scallops with sea salt and cracked black pepper.

8. When oil begins to shimmer add sea scallops and caramelize on both sides until just opaque throughout.

9. Remove from heat.

10. Stack 3 tortillas with 2 scallops (depending on size) each and garnish with spicy blackberry ginger and red



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Blackberry Ginger Red Chile Glaze

Serves 1

Ingredients:

12 oz. vol. Frozen or Fresh Blackberries
1 Tbsp. Ginger , minced
12 oz. vol. Sweet Chile Sauce
2 oz. vol. Rice Wine Vinegar
2 tsp. Orange Zest

Directions:

1. Place all ingredients together in a saucepot over medium heat. Whisk together to combine.
2. Bring to a simmer and reduce by approximately 20-30 %.
3. Remove from heat and cool completely.
4. Place in a covered storage container and hold refrigerated until ready for use.