

Mermaid's Delight

Deep-fried Scallops coated with coconut, Served on a bed of fresh pineapple chutney
(Serves 4)

Appetizer

Ingredients:

12 pieces scallops

1 egg

Flour

Coconut shredded (not sweet)

Pineapple Salsa:

2 tablespoons sugar

olive oil

½ tablespoon white wine vinegar

½ cup fresh pineapple, small diced

2 tablespoons red bell peppers

2 tablespoons orange juice

concentrate

1 tablespoon fresh lemon juice

¼ teaspoon crushed chili pepper

Garnish:

4 sprigs fresh cilantro

2 tablespoons diced bell peppers

2 tablespoons scallions

Preparation:

- Coat the scallops with flour, egg and with the shredded coconut.
- For the salsa – caramelize sugar, deglaze with vinegar and add the remaining ingredients and simmer for approximately 8 minutes.
- Deep fry the scallops.
- Place salsa in the center of the serving plate and put the scallops on top.
- Decorate with diced bell peppers and fresh cilantro.

