



Featured Recipe

From: Feature Story
Radisson Seven Seas Voyager
Latitudes Restaurant

Scallop And Pea Shoot Dumplings In Fresh Tomato Broth

Category: Appetizer (soup)

Ingredients:

- 8 pieces sea scallops
- 1/3 cup (15 gr) fresh pea shoots
- 2/3 cup (15 gr) baby spinach leaves
- 1 1/2 teaspoons minced fresh ginger
- 1 1/2 teaspoons finely chopped green onion
- 8 fresh basil leaves
- Salt and freshly ground pepper to taste
- 4 round wonton skin
- Minced fresh flat-leaf parsley or fresh chives cut into 1-inch (2.5 cm) pieces for garnish
- Tomato Broth (recipes follows)



Preparation:

- To make the dumplings: Reserve 4 of the scallops. Slice the remaining scallops in half horizontally. Set aside. Blanch the pea shoots and spinach in boiling water for 30 seconds; drain.
- Let cool and squeeze dry. In a blender or food processor, combine the pea shoots, spinach, ginger, green onions, basil, salt pepper, and the 4 reserved scallops; process to make slightly coarse puree.
- On a work surface, lay out a wrapper and place a small dollop of puree and another scallop half. Pinch the wrapper around the edges of the top scallop half to create an open-faced dumpling. Repeat to create 3 dumplings.
- In a covered steamer over boiling water, cook the dumplings for 5 to 6 minutes, or just until the exposed scallops are opaque.
- Arrange a dumpling in each of 4 shallow soup bowls and spoon in the tomato broth. Garnish each dumpling with parsley or chives and serve immediately.

Tomato Broth

4 tomatoes, preferably yellow, peeled

1 small shallot, minced

1 garlic clove, minced

½ cup (125 ml) vegetables stock

Salt and freshly ground pepper to taste

In a blender or food processor, combine the tomatoes, shallot, garlic and stock or broth. Purée until smooth.

Add salt and pepper. Strain through a fine mesh sieve set over a bowl. Refrigerate overnight, letting the liquid drain. (Do not force it through, or it will become cloudy).

Just before serving, heat in a small saucepan over medium-low heat until warm.

Make the tomato broth one day before serving.

