
SCALLOP, HALIBUT & LEEK RINGS

Serves 4



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The Clubhouse, Langara

Ingredients:

- 500 g halibut meat, medium diced
- 350 g scallops
- 150 g cream
- 4 leeks
- 1 pinch saffron
- 4 tbsp butter
- 100 ml chardonnay
- 100 ml orange juice, freshly squeezed

Method:

1. Cut the cleaned leeks into rings, and sauté slowly in butter, saffron and chardonnay. Cook until they are completely tender and almost falling apart. Cool on a tray in the fridge.
2. Using a robot coupe or similar blender, puree the scallops until smooth. Slowly drizzle in the cream on low, until a smooth paste has been made. Scrape down the sides with a spatula, and again on a slow speed at the orange juice.
3. Place the Halibut chunks and scallop mousse in a bowl with the melted leeks and mix well. Season appropriately with Salt and Pepper.
4. Form the mix into ring molds, and cook in a 200 F oven for 15-18 minutes. Mix should look firm but not scrambled.

Notes:
