

Maine Diver Sea Scallop Petals

Manchego, Papaya Relish, Extra Virgin Olive Oil

Serves 6

Papaya Relish

1/2 cup finely diced peeled papaya
1/4 cup finely diced peeled jicama
1/4 cup peeled, seeded, finely diced cucumber
2 teaspoons grated ginger
1/2 teaspoon seeded, minced red chile pepper
2 tablespoons chopped cilantro leaves
1 orange, juiced, zested
2 tablespoons gold tequila
to taste sea salt and ground black pepper

Combine all ingredients in mixing bowl. Season with salt and pepper. Cover. Refrigerate 1 hour.

Sea Scallops

12 large sea scallops, size u-10

Remove tendon from scallops. Wash scallops by dipping in ice water. Pat dry with paper towels. Cut scallops horizontally into 4 slices. Pack 2 tablespoons fruit relish into 1 1/2-inch cookie cutter ring in center of chilled serving plate. Remove ring. Arrange 8 slices scallop "petals" around relish to create a flower shape.

Presentation

2 limes, halved
2 tablespoons butternut squash oil
to taste sea salt and ground black pepper
1 tablespoons minced chives
2 tablespoons shaved Manchego cheese
6 edible flowers
12 chive sticks
2 tablespoons toasted pepitas

Squeeze lime juice over scallops. Drizzle with butternut squash oil. Season with salt and pepper. Sprinkle with chives. Garnish with Manchego cheese, edible flower, chive sticks and pepitas.