



The Butchart Gardens®

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NATIONAL HISTORIC SITE OF CANADA

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12 each Hokkaido scallops U12

Remove the muscle, dry thoroughly, and season with salt.

Heat a pan using 2 tablespoons of canola oil.

Once oil in pan is hot, sear undisturbed for 2 min, flip and sear another 2 minutes.

White gazpacho:

Ingredients	Metric	US
Almonds (raw)	150 g	1 cup
Bread (soaked in water)	1 slice	1 slice
Garlic clove	1 each	1 each
Olive oil	60 ml	4 tbsp
Water	500 ml	2 cups
Sherry vinegar	25 ml	2 tbsp
Salt	to taste	to taste

Blend almonds, bread, and garlic, emulsify oil, adjust with water, season with salt and sherry vinegar, strain, chill.

Summer pea salad:

Ingredients	Metric	US
English peas	150 g	1 cup
Snap peas	100 g	2/3 cup
Pea shoots	10 g	1 1/2 cups
Almonds (toasted and crushed)	15 g	1/8 cup
Green grape (halved)	3 each	3 each
Red radish (shaved thin)	15 g	1/8 cup
Olive oil	30 ml	2 tbsps
Lemon zest	1 each	1 each
Salt	to taste	to taste

Blanch peas.

Once cool, mix gently with remaining ingredients.

Dress lightly.

Hokkaido Scallops

Summer pea, green grape,
almond, white gazpacho

Makes approximately 4 servings



Plating:

Pour 60 ml/4 tbsp of white gazpacho onto the plate.

Top with seared scallops.

Garnish plate with a cup of the mixed summer pea salad.