



KELP CURED SCALLOP

WITH UME PLUM YOGURT

For kelp cured scallops

3 pieces scallops
2 pieces Konbu seaweed
1 teaspoon seasalt

Soak the Konbu seaweed in water for 20 minutes until hydrated.

Sprinkle salt on scallops.

Put one sheet of hydrated Konbu seaweed and add the salted scallops on top.

Add another sheet of Konbu seaweed on the scallops, wrap tight with plastic wrap for 2 hours to marinate.

Slice the scallops 1/8 inch thick.

For ume plum yogurt

1/4 cup Greek yogurt
1 tablespoon ume paste

Mix yogurt and ume paste together.

For garlic chips

1 clove garlic
1 quarter canola oil

Slice garlic in thin slices.

Heat canola oil at 325F and add sliced garlic into the oil. Fry for about 3 minutes until golden.

Assembling

Spread ume plum yoghurt paste on the plate. Add sliced scallops, and sprinkle fried garlic on the scallops.

Garnish

With pickled dill.

