



EASTERN FISHERIES

# SCALLOP CAKES

{ Makes 16-18 cakes }



## INGREDIENTS

2 tablespoons extra virgin olive oil  
½ cup diced red bell pepper  
½ cup diced yellow onion  
2 tablespoons minced garlic  
2 tablespoons Creole mustard  
2 tablespoons Worcestershire sauce  
pinch cayenne pepper  
1 teaspoon salt  
½ teaspoon freshly ground pepper  
½ cup breadcrumbs  
2 large eggs, lightly beaten  
1½ pounds Eastern Fisheries sea scallops, chopped  
½ cup minced green onions  
3 tablespoons unsalted butter

### SAUCE:

6 heads Belgian endive  
4 shallots  
juice of ½ lemon  
pinch of saffron  
pinch of sugar  
4½ tablespoons sesame seeds  
3½ tablespoons butter  
2/3 cup heavy cream  
3 cups dry white wine  
3½ tablespoons oil  
salt and freshly ground pepper

## DIRECTIONS

1. To prepare scallop cakes: Heat 2 tablespoons olive oil in a large skillet. Add pepper, onion, and garlic. Sauté and add mustard, Worcestershire, cayenne, salt, and pepper. Add breadcrumbs and sauté 1 to 2 minutes. Remove from heat.
2. Place mixture in a large bowl and fold in eggs, stirring to blend. Stir in scallops and green onions. Mix well. Chill 30-40 minutes.
3. Shape mixture into 12 small scallop cakes. Sprinkle with sesame seeds. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large skillet. Sauté scallop cakes on both sides until golden brown, adding additional olive oil and butter as needed.
4. To prepare sauce: Slice the Belgian endive into strips, then place in a pot with the butter, sugar, salt, pepper, and juice of ½ lemon. Cook over high heat for 5-6 minutes, stirring frequently to bind the butter.
5. Reduce the white wine and the finely sliced shallots and add the cream and saffron. Season and set aside.
6. To serve: Arrange the cooked endive in the center of the plate, top with a scallop patty, and pour the sauce all around.

SCALLOPS