



EASTERN FISHERIES TART OF ENDIVE WITH SEA SCALLOPS

{ Serves 4 }



INGREDIENTS

1 package puff pastry
3 Belgium endives, julienned
juice from 1 small orange
juice from ½ lemon
5 tablespoons extra virgin olive oil
pinch of sugar
8-10 Eastern Fisheries sea scallops
4 sprigs Italian parsley for garnish

Dressing:

¼ cup extra virgin olive oil
1 bunch scallions, chopped
1 small red pepper, seeded, washed, and finely chopped
2 tablespoons balsamic vinegar
½ bunch chives, chopped
salt and pepper to taste

DIRECTIONS

1. With a large, round cookie cutter, cut out 4 rounds of puff pastry. Bake in a 350° F oven until golden brown, remove tarts, and set off to the side.
2. Add julienned endive to a bowl; sprinkle with salt and pepper to taste. Add oil, lemon juice, and juice from orange and marinate for 10 minutes.
3. In a sauté pan, heat oil and scallions and sauté until soft. Add red peppers and sauté for a few minutes. Add vinegar, chives, and season with salt and pepper. Reserve, warm.
4. Sauté scallops in oil in a pan until the natural sugars caramelize to a golden brown.
5. On a plate, arrange endive salad in center of tart. Top with fresh scallops and drizzle warm dressing over dish. Serve.

SCALLOPS