



WWF Hokkaido Scallop Carpaccio with Asian Herbs and Spices

Ingredients

- 1) Large Hokkaido Scallops
- 2) 1 Lime, freshly squeezed
- 3) ½ tsp of Fish Sauce
- 4) 1/3 tsp of Chilli Powder
- 5) 1/3 tsp of Fine Sugar
- 6) 1/3 tsp of Roasted Rice Powder
- 7) 1 piece of Red Shallots
- 8) 1 piece of Saw Leaf
- 9) 1 stalk of Coriander Leaf
- 10) 1 piece of Kaffir Lime Leaf
- 11) 1 stalk of Spring Onion
- 12) 1 tsp of Galangal

Garnishing (optional)

- 1) 10 stems of Kaiware Sprouts
- 2) A few chops of Hajikami Shoga
- 3) A handful of Alfalfa Sprouts
- 4) Julienned Carrot / Beet Root
- 5) 1 stalk of Mint Leaf

Method

- 1) Heat a frying pan or wok on medium heat.
- 2) Add in dry plain glutinous rice to the pan and slowly stir it.
- 3) Keep stirring until the rice turns golden brown.
- 4) Remove the pan from the stove and set aside.
- 5) Using a stone mortar, grind and set aside the rice into coarse powder.
- 6) Cut and set aside red shallots, saw leaf, coriander and lime leaf finely.
- 7) Mix and set aside lime juice, sugar and fish sauce.
- 8) Place sliced scallop sashimi on the plate and spread cut herbs evenly on top of it.
- 9) Drizzle the mixed sauce around the finished product.
- 10) Garnish with Kaiware Sprouts, Hajikami Shoga, Alfalfa Sprouts, Julienned Carrot / Beet Root and Mint Leaf.