

Chef from the Hood Recipes



Chef:
Didier Ageorges

Restaurant:
Chalk Hill Winery

Recipe:
Fall Dayboat Scallop Salad with Potato & Porcini Chips!

Walnut, Mushroom crusted Scallops:

16 scallops (Day Boat or Ocean, 1-2 oz. each)
2 oz. (1/2 stick) butter (softened, not melted)
1/4 lb. button mushrooms, sauteed & chopped
2 oz. chopped walnuts (a bit more for garnish)
2 oz. breadcrumbs

Potato & Mushroom Chips:

2 or 3 large russet potatoes, peeled & thinly sliced lengthwise on a mandoline (32 big slices).
3 oz. fresh or frozen Porcini mushrooms, sauteed & chopped (3 oz. for each chip)
canola oil for sauteeing mushrooms & frying chips
salt

Greens with Beet Vinaigrette:

1 large or 4 baby red beets. Cook beets whole, let cool, peel & cut into small dice.
4 generous handfuls of any combination of slightly bitter greens: frisee, misuna, baby red oak, etc. (Laguna Farms' salad mix is a good choice.)

Vinaigrette made from:

1 oz. fresh red beet juice (extract with a juicer)
2 oz. walnut oil & 1 oz. red wine vinegar

Scallops: Combine butter, mushrooms, walnuts & crumbs. Top each scallop with mixture. Set aside until ready to cook & assemble salad. When ready, place scallops on a seasoned pan in a hot oven (400°). Remove from oven when edges are golden & crispy.

Chips: Place half of potato slices on a cutting board. Place a bit of Porcini mushrooms in the middle of each slice. Top with another potato slice to enclose filling. Salt, wait a minute, then fry, crisping each side in thin layer of hot canola oil in a non-adhesive pan.

.. Walnut and mushroom crusted scallops are served with
.. greens dressed with a beet juice vinaigrette and 'chips',
.. thin slices of fried potato surrounding a stuffing of
.. chopped porcini mushrooms. This recipe by Chef Didier
.. Ageorges is very imaginative and a bit challenging for the
.. novice cook, but my, oh, my, is it ever good. Each
.. component of this 3-part salad (the scallops, the chips,
.. and the greens) can stand on its own; I'd suggest you
.. take on one, two or all three parts! (Buy the larger
.. scallops sold at the Pacific and Fiesta meat counter.)
.. Chef Didier recommends pairing his creation with the
.. 2000 Chalk Hill Estate Bottled Chardonnay. Recipe
.. serves 4.

.. To serve: Make the vinaigrette (the fresh beet juice adds
.. a nice acidity and color). Toss the greens with
.. vinaigrette, and arrange on 4 plates. Arrange 4 warm
.. walnut-crust scallops on edge of each plate. Place
.. some diced beets & chopped walnuts between the
.. scallops. Arrange 4 warm potato 'chips' on each plate.
.. Pour the wine. Enjoy!