

# Thyme-Chili rubbed Sea Scallop, Fritter, Corn Cream and Pancetta

8 ea. Dry-packed U-10 Sea Scallops, super fresh

## Thyme-Chili Rub

Whole butter

3/4 C. White wine

## Corn Pancake Batter

## Corn Cream

1/4 C. Crisply cooked julienned pancetta (or bacon)

1. Dry sea scallops well. Score top in a criss-cross pattern with a very sharp knife.
2. Rub well with Thyme-Chili Rub.
3. Heat skillet over high heat.
4. Sear scallops with whole butter. This will generate some smoke, so turn on the fan. Allow the scallop to sear well on the top face. **Do not move the scallops until they are well seared.** The smoke will be spicy and might make you cough.
5. Turn scallops and finish on second side.
6. Remove scallops from pan. Deglaze with white wine. Reduce to a syrup
7. Place pool of corn cream on a plate. Lay pancake in pool. Top with scallop. Drizzle lightly with pan sauce. Sprinkle with crisp pancetta. Serve immediately.

## Thyme-Chili Rub

1/4 C. Chopped, picked fresh thyme

2 Tbs. Finely chopped garlic

1/4 C. Kosher salt

1 Tbs. Guajillo chili powder

1/4 C. Finely chopped Thai chilis

2 Tbs. Black pepper

A few grates of nutmeg

1/2 tsp. Allspice

1. Combine all ingredients.

## Corn Pancake Batter

2 ea. Eggs

2 C. Fresh corn cut off the cob

1 tsp. Minced garlic

1/2 C. Green onions sliced thinly into rings

1/2 C. Celery, diced small

1/2 C. Red pepper, diced small

1 tsp Black pepper

1 tsp Salt

1/2 C. Flour

1. Whisk eggs.
2. Add all remaining ingredients except flour.
3. Stir in flour. Mix should have a wet sticky consistency.
4. Adjust with more flour if necessary.
5. Cook like pancakes on a griddle. Make approximately 3" across.

## Corn Cream

12 ea. Ears fresh corn, shucked and cut off the cob

1 ea. Potato, peeled and diced

1 ea. Jalapeno (optional)

1/2 C. Half and half

Salt and pepper to taste

1. Juice corn, potato, and pepper (if using) through a masticating juicer. I use a Champion, but other work well too.
2. Place juice in a non-reactive sauce pot. Add half and half. Heat gently stirring with a wooden spoon. Watch for sticking. Do not whisk. Do not bring to a boil or sauce will break. Sauce is finished when thickened and starchy flavor has disappeared.
3. Season with salt and pepper.