

**Scallops | yuzu | squash | chicken chips**  
**Nick Brill**

**Scallops**

4 live, large scallops  
Olive oil  
Salt; freshly ground pepper  
Fresh yuzu zest; lemon juice

**Chicken chips**

Fresh chicken skin and chicken stock,  
300 g of each  
120 g tapioca  
Grill spice mix for chicken

**Yuzu Gel**

60 g lemon juice  
Kalamansi and lime juice, 40 g of each  
40 g yellow ponzu citrus seasoning  
180 g sugar syrup (1:1)  
3 g agar-agar; 2.5 g gellan gum;  
6 g yuzu juice

**Yuzu pearls**

50 g citrus base  
(see recipe section >>yuzu gel<<)  
100 g yuzu juice  
50 g sugar syrup (1:1)  
0.2 g agar-agar; liquid nitrogen

**Yuzu and squash vinaigrette**

65 g black garlic vinegar  
30 g dashi vinegar  
100 g sashimi seasoning  
30 g butternut squash juice  
15 g yuzu juice  
12 g water  
Juice from . lemon  
0.3 g xanthan gum  
A generous amount  
of warm chicken butter

**Plating**

12 small slices raw butternut squash;  
4 small slices butternut squash,  
blanched and grilled; some pumpkin  
puree, refined with brown butter;  
scorched, pickled white onion slices;  
baked pumpkin chips from pumpkin  
puree; mustard cress; young pak choi  
leaves; golden marigold flowers

### **Scallops**

Carefully open the scallops, remove from the shell and clean. Cut the scallops horizontally into 3 slices each and marinate in olive oil, salt, freshly ground pepper, fresh yuzu zest and lemon juice. Serve immediately.

### **Chicken chips**

Simmer the fresh chicken skin in the chicken stock for 4 hours keeping the pan covered. Drain, reserving the cooking liquid. Blend 240 g soft chicken skin with 240 g cooking liquid, tapioca and some grill spice mix in a Thermomix at 100 °C for 20 minutes. Spread the mixture out on a silicone baking mat, cover with another silicone baking mat and bake in the oven at 160 °C for 20 minutes. Then remove the upper silicone baking mat and bake the chicken chips at 120 °C for another 20 minutes.

### **Yuzu Gel**

To make the citrus base, bring the lemon, kalamansi and lime juice, ponzu citrus seasoning and the sugar syrup to the boil. Use 50 g of the citrus base for making the yuzu pearls (see recipe section »Yuzu pearls«). To make the yuzu gel, bring 200 g citrus base to the boil with the agar-agar, gellan gum and the yuzu juice and leave to set. Blend the cold yuzu jelly to a fine gel and refrigerate.

### **Yuzu pearls**

To make the yuzu pearls, blend together the citrus base, yuzu juice, sugar syrup and the xanthan gum, then pour into a flexible plastic bottle with a small nozzle. Pour plenty of liquid nitrogen into a container and drop small drops of liquid into the nitrogen. Scoop the frozen yuzu pearls out of the liquid nitrogen and store them in the freezer at -18 °C.

### **Yuzu and squash vinaigrette**

Blend together the black garlic vinegar, dashi vinegar, sashimi seasoning, butternut squash juice, yuzu juice, water, lemon juice and the xanthan gum. Just before serving, mix the yuzu and squash vinaigrette with warm chicken butter using a spoon in a ratio of 1:1.

### **Plating**

Arrange 3 raw, marinated scallop slices with 3 slices of raw and 1 slice of grilled butternut squash so they overlap like roof tiles on each of 4 plates. Squirt some dots of squash purée and yuzu gel all around. Garnish with scorched pickled onion slices, chicken and pumpkin chips, mustard cress, young pak choi leaves and golden marigold flowers. Pour some warm yuzu and squash vinaigrette onto the plates and sprinkle frozen yuzu pearls over to finish.