



The Butchart Gardens®

▪ OVER 100 YEARS IN BLOOM ▪

NATIONAL HISTORIC SITE OF CANADA

www.butchartgardens.com

Ingredients	Metric	US
Scallops U15	18 each	18 each
*Fennel gastrique	1 recipe	1 recipe
*Northern bean hummus	1 recipe	1 recipe
Hazelnuts	100 grams	2/3 cup
Pork 'nduja (sautéed until dry and crumbly)	.18kg	6.5 oz
*Aioli	1 recipe	1 recipe
Red radishes	100 grams	2/3 cup
Dillweed	40 grams	1/3 cup

Remove abductor mussel prior to searing the scallops
Heat a pan with olive oil on medium. Season scallops with salt and sear on one side only until golden brown (about 5 minutes). Set aside until ready to serve

Toss hazelnuts in olive oil and salt, then roast at 350°F for 8 minutes, stirring every two minutes

Wash radishes and slice thinly. Set aside until ready to serve

Pick dill sprigs and set aside until ready to serve

Northern Bean Hummus:

Ingredients	Metric	US
Great northern beans (drained and rinsed)	2 x 425 grams	30 oz
Tahini	40 grams	1/3 cup
Garlic (minced)	15 grams	1 tbsp
Olive oil	100 ml	6 tbsp
Lemon juice	100 ml	6 tbsp
Salt to taste		

In a food processor, combine all ingredients and blend until smooth

Season with salt and set aside until ready to serve

Hokkaido Scallops

Great Northern bean hummus hazelnuts, fennel gastrique 'nduja aioli

Makes approximately 6 servings



Fennel Gastrique:

Ingredients	Metric	US
Fennel (trimmed and diced fine)	1 bulb	1 bulb
White wine vinegar	250 ml	1 cup
Sugar	250 grams	1 cup
Water	125 ml	½ cup
Salt to taste		

Heat a tablespoon olive oil in a pan and sauté fennel until soft, about 5-7 minutes

Add vinegar, sugar and water and bring mixture to a boil
Turn down heat to a simmer and cook until all sugar has dissolved, fennel is translucent and tender, and mixture has thickened. (Should look syrupy – about 25 minutes)

Remove from heat, and cool before serving

continued...



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Hokkaido Scallops continued

Aïoli

Ingredients	Metric	US
Garlic (minced)	6 cloves	6 cloves
Egg yolks	2 large yolks	2 large yolks
Dijon	15 grams	1 tbsp
Olive oil	250 ml	1 cup
Lemon juice	15 ml	1 tbsp
Salt to taste		

In a mixing bowl, whisk garlic, egg yolks and Dijon until well combined

While whisking, slowly add olive oil. This is crucial to the emulsification process

Once all oil is added, and mixture is thick add lemon juice and salt to balance flavors

Set aside until ready to serve

To assemble

Divide the hummus evenly between the plates making a thin layer over the entire plate

Place 3 scallops per plate seared side up in a triangle

Top each scallop with 1 tbsp of fennel gastrique

Place a dollop of aioli in the center of the scallops

Scatter fresh dill sprigs and sautéed 'nduja sausage over the entire plate

Shave toasted hazelnuts with a micro plane over the entire dish

Place shaved radishes around the scallops and enjoy!