



RECIPE BY  
EXECUTIVE CHEF TODD KELLY

## SEARED SCALLOPS WITH MIRIN GLAZED PORK BELLIES, POTATO PUREE AND CITRUS SEGMENTS

As sampled at Zoofari 2009

8 Each	U10 Scallops
1 Pound	Yukon Gold Potatoes
1 Pound	Butter

1. Boil potatoes until tender
2. Peel potatoes and run through a sieve
3. Wisk in butter and reserve hot

Pork bellies	
1 pound	Pork Bellies
6 each	Juniper Berries
2 each	Bay Leaves
2 Tablespoon	Toasted Black Pepper
1 Pound	Salt
½ Cup	Soy Sauce
2 Tablespoons	Mirin
2 Tablespoons	Sake
To Taste	Sugar

1. Rub pork with salt, juniper, bay and peppercorns and cure for three days.
2. Rinse pork and roast at 225 degrees for three hours.
3. In a sauce pan, combine remaining ingredients and simmer gently.
4. Thicken to desired consistency with a corn starch slurry.

To plate

1. Place potatoes on the bottom of the plate.
2. Sear scallop to medium rare in clarified butter and place on top of potato puree.
3. Top with citrus segments and thin slices of baby carrots.
4. Place sliced pork bellies in the mirin sauce and spoon sauce and bellies over top of the scallops.

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