

Plating Guide - Sea Scallops and Purple Peruvians

Seasonal Vegetables, Truffled Lemon Butter

Heat at 275°F / 135°C for 20 minutes

- Scallops (4-5)
- Truffled Lemon Butter
- Purple Potato Puree
- Seasonal Vegetables



Garnish Kit (keep cold):

- Ground Pepper Blend
- Lemon Zest and Chopped Chives
- Herb Garnish Sprig



Plating Steps

1. Spoon purple potato onto center of plate
2. Using potato as base, arrange scallops and stack to build height
3. Arrange vegetables behind scallops and potatoes
4. Crimp foil cup into spout and pour lemon butter around potatoes
5. Garnish plate with chives and lemon zest and sprinkle with ground pepper blend
6. Place herb sprig behind scallops, directly into potatoes



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