

# Plating Guide - Cedar-Wrapped Shrimp and Scallops

served with lemon beurre blanc, roasted fingerling potatoes and sauteed greens

Heat at 275F / 135C for 20 minutes

- Grilled Cedar-Wrapped Shrimp Bundle
- Grilled Cedar-Wrapped Scallops Bundle
- Garlic Wilted Spinach
- Seasoned Cherry Tomatoes, halves
- Lemon Beurre Blanc
- Herb-Roasted Fingerling Potatoes



Garnish Kit (keep cold):

- Micro Greens
- Lemon Cheek
- Cilantro Sprig



Plating Steps

1. Heat aluminium tin in preheated 275F oven for 20 minutes, with lid on until food has reached an appropriate temperature.
2. Cedar wraps can be served whole and unopened. For optimal presentation, use strips from one wrap and lay flat on plate to form a base.
3. Form a small pile of fingerlings and wilted spinach with tomatoes next to cedar.
4. Compose shrimp and scallops on cedar base.
5. Spoon a generous amount of beurre blanc over top
6. Slice lemon into a fan or place the whole cheek slightly off center of the plate.
7. Garnish fish with cilantro leaves and micro greens before serving.

**NOTE:** Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.

