

Plating Guide - Cajun Scallops

with creamed corn, jalapeño, fried leek, basil oil, chili oil & lemon zest

Ingredients

- Seared scallops
- Cream corn
- Fried leeks
- Basil oil
- Chili oil
- Lemon Zest
- Garnish



Plating Steps

1. Heat aluminum tins in preheated 275 F oven for 20 minutes, with the lid on.
2. Once heated to desired temperature, place creamed corn on bottom of plate.
3. Top corn with scallops.
4. Top with fried leeks.
5. Garnish.

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

