

Scallop, Persian Cucumber & Togarashi

INGREDIENTS:

- 1 large hand-dived scallop
- Persian cucumber

SHICHIMI TOGARASHI

- Red chilli/sansho/sichuan peppers
- Black & white sesame
- Ground ginger
- Poppy seeds
- Nori (torched)
- Dried orange peel

METHOD:

- 1. Shuck and prep scallop.
- 2. Combine dry ingredients to create the Togarashi.
- 3. Arrange the scallop with the cucumber, and sprinkle Togarashi over.