



KOPPERT CRESS  
*Architecture Aromatique*

## Amuse van scallop and mini beetroot

| Serves 4



### Ingredients

- 4 scallops
- 4 mini beetroots
- 4 mini roma tomatoes
- 1 shallot
- ginger
- butter
- Shiso® Purple
- sugar
- 1 teaspoon five spice powder
- Atsina Cress

### Preparation

Finely slice the scallops. Peel and slice the beetroot. Grill until tender.

Peel and finely chop the shallot. Peel and grate the ginger. Gently fry the shallots and ginger in butter and glaze with Shiso Purple wine vinegar.

Add sugar and five spice powder and allow to caramelize slightly. Turn off the heat and allow to cool. Slice the tomatoes.

Stack the tomato, scallop and beetroot. Stir some Atsina Cress through the shallot and arrange the mixture on either side of the scallop tartlet. Garnish with Atsina Cress.

Recipe: Chantal Veer