



Curried Scallop Mini Tostadas

Prep time: 20 Cook Time: 15 Servings: 12

Combo/Fusion,Indian,Appetizers/Sides/Snacks,Grill-Ready Tortillas,Catering,Fine Dining,Seafood,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6.5" Grill-Ready™ Par-Baked Flour Tortillas	09301		12 Each
Corn		off the cob	1 cup
Heavy Cream			6 Tbsp.
sea salt			To Taste
white pepper		ground	To Taste
Bacon		cooked chopped	6 Slices
Swiss Chard		rough chopped	6 cup
Grape Tomatoes		quartered	9 Each
Shallots		diced	1/4 cup
Garlic		thinly sliced	3 cloves
Sage Leaves		whole, small	36 Each
Indian curry		yellow	As Needed
Sea Scallops			36 Each
olive oil			As Needed



Instructions

1. Pre-heat grill to medium-high heat.
2. Using a 2 ¾" round cutter, cut three (3) rounds out of each tortilla. Grill the rounds until grill marks form and the tortillas are still somewhat soft. Cover and set aside for assembly.
3. In a blender, combine corn and heavy cream and process until smooth. Strain the mixture to remove tough corn fibers. Using a double boiler over medium heat, cook the corn puree until it starts to thicken, about 7-10 minutes. Remove from heat, season to taste with salt and white pepper, and refrigerate the corn puree for assembly.
4. In a sauté pan over medium-high heat, cook the bacon until crisp, remove, and allow to drain before chopping. In the same pan, sauté Swiss chard, tomatoes, and shallots for 3-5 minutes or until shallots start to turn translucent and Swiss chard is slightly wilted. Return chopped bacon to pan and toss to distribute. Remove from heat, refrigerate for assembly.
5. Pre-heat deep fryer to 350°F and fry garlic slices for about a minute, or until crisp. Remove from the oil with a spider scoop. Fry sage leaves for about 90 seconds, or until slightly crisp. Remove from oil with a spider scoop.
6. For service, heat flat-top grill or sauté pan to high heat and add oil. Sprinkle curry powder over each scallop until well coated. Sear the scallops for about 1 minute on each side, or until golden brown and cooked through.
7. To assemble: on each tortilla round, start with 1½ tbsp. Swiss chard and tomato mix. Top with one scallop each, ½ tsp. corn puree, fried garlic crisps, and one fried sage leaf for each scallop. Serve immediately.

