



Seared Scallops, Bouqerone Vinaigrette and Tomato Tarts

By Jeremy Niehuss

Serves 8

Tomato Tarts

½ cup extra virgin olive oil

2 large heirloom tomatoes, sliced into ¼ inch rounds **or** 1 pint mixed petite tomatoes, sliced in half

Coarse sea salt

Freshly ground black pepper

2 teaspoons chopped thyme leaves

8 puff pastry circles, 3 inches in diameter, docked

Vinaigrette

1 tablespoon finely chopped picholine or other green olive

2 tablespoons finely chopped shallots

3 Bouqerones (white anchovies) filets

1 tablespoon finely minced thyme

1 teaspoon muscatel vinegar

1 ½ tablespoons lemon oil

Spanish extra virgin olive oil

Kosher salt

Seared Scallops

1 ½ pounds scallops (U10s), abductor muscle removed and patted dry

Kosher salt

Freshly ground black pepper

Oil with a high smoking point, such as canola or grape seed

1. To make the tomato tarts preheat the oven to 375°. Divide the olive oil between the 8 tart shells (2 ½ inches in diameter and ½ inch deep). Arrange the tomatoes in the bottom of the tart pans. If using sliced tomatoes you may need to cut the slices into halves or quarters to make them fit and cover the bottom of the tart pans. If using halved petite tomatoes, arrange them cut side up in the tart shell. Season the tomatoes with the sea salt and pepper and sprinkle with the thyme leaves. Place the puff pastry circles over the top of the tomatoes. Place the tarts on a baking sheet tray and cover them with a silt pat so it is resting on the puff pastry. Bake on the center rack until the puff pastry rises and begins to turn brown, about 15 minutes. Remove the silt pat and decrease the oven temperature to 350°. Continue to cook the tarts until they are golden brown and the puff pastry is cooked through, about 5 to 10 additional minutes.



2. To make the vinaigrette combine all ingredients. If using immediately then keep at room temperature until ready to use. If using later, then refrigerate for up to 3 days.
3. Season the scallops with salt and pepper. Heat a large sauté pan over high heat and add enough oil to coat the bottom of the pan. Add the scallops one at a time, being careful not to overcrowd the pan. It may be necessary to use multiple pans or cook the scallops in batches. Allow the scallops to cook without moving or turning them, until the first side has a golden brown crust, about 1 ½ minutes. Turn the scallops and cook the second side until they are golden brown, about 1 ½ minutes. Place the pan in the oven and continue to cook until they are cooked through, about an additional 2 minutes.

Equipment: Cutting board and knife, measuring cup, measuring spoons, 8 tart shells (2 ½ inches in diameter and ½ inch deep), 2 baking sheet trays, silt pat, rubber spatula, 2 small mixing bowls, large sauté pan or skillet and tongs.

*When is a hot pan hot? You see recipes requiring a hot pan, but how do you know when a pan is hot? For most cases, such as pan searing and sautéing, you can test the hotness of a pan by dropping a few drops of cold water into the dry pan. The water should form small balls that dance around the pan. If the water splats and sizzles the pan is warm, but not hot. Be careful about using this technique at all times. Sometimes a warm pan is sufficient, such as when you are sautéing with butter, which will burn in a hot pan. You may also only want a warm pan if you do not desire the food to color, where as a hot pan will caramelize the sugars and brown the food.