

## Seasonal Sensations from Ontario's Sommeliers

### Pan Seared Sea Scallops with Pork Belly, Ginger Apple Purée and "Sweet and Sour" Sauce PART I

"The vibrancy and texture of this top notch single-vineyard Riesling makes it a great match with many foods, especially pork."

- James Treadwell, Sommelier and Owner, Treadwell Farm to Table Cuisine, @TreadwellJames

#### INGREDIENTS:

4 x 3oz. prepared pork belly  
1 orange rind  
4 pcs star anise  
1 bottle of 7UP to cover  
Vegetable stock, as needed  
4 tbsp. unsalted butter  
4 tbsp. ginger apple purée (see Part II for recipe)  
4 large scallops  
Touch of olive oil  
Cauliflower semolina (below)  
4 tbsp. sweet and sour sauce (see Part II for recipe)  
Coriander seedlings, for garnish

#### INSTRUCTIONS:

1. Roll prepared pork belly (pancetta style) and marinate in orange rind, star anise and 7UP overnight or 24 hrs. Remove and wrap tightly in plastic wrap.
2. Braise in suitable pan using vegetable stock and marinade liquid. Cook for approximately 6-8 hrs on the stove at the lowest possible temperature. DO NOT ALLOW TO BOIL. (The longer and slower, the more tender the pork will be). Cool and remove from stock. Leave overnight in fridge. Remove plastic wrap.
3. Slice pork belly approximately 1" and sear on both sides in hot pan with butter. Finish in oven for 3-4 minutes until warmed through.
4. Spoon apple ginger purée in middle of plate. Place pork belly on top. Add spoonful of cauliflower semolina on top of pork.
5. Sear scallops in pan with a touch of olive oil. Finish with a little bit of butter to colour. DO NOT OVERCOOK. Serve medium-rare.
6. Place on top of cauliflower semolina. Surround pork and scallops with hoisin (sweet and sour) sauce. Garnish with coriander seedlings.

Serves 4 people.



#### Pair with Ontario Riesling

James Treadwell suggests:  
Hidden Bench 2012  
Roman's Block Riesling,  
Beamsville Bench

#### #WINEPAIRING

Photo Credit: Edward Pond Photography



## Seasonal Sensations from Ontario's Sommeliers

### Pan Seared Sea Scallops with Pork Belly, Ginger Apple Purée and "Sweet and Sour" Sauce PART II

#### FOR GINGER APPLE PURÉE

##### INGREDIENTS:

- 4 Granny Smith apples
- 1 pc. ginger root, peeled
- 1 squeeze of lemon
- 1 vanilla bean, split
- 4 tbsp. butter

##### INSTRUCTIONS:

1. Roughly chop ginger root and apples. Add a squeeze of lemon juice.
2. Place in pan with vanilla bean and 2 tbsp. of butter. Cover and cook until soft.
3. Place in bowl. Cover with plastic wrap. Leave for one to two hours.
4. Remove vanilla bean. Purée through sieve. Add remaining butter. Add correct seasoning.

#### FOR CAULIFLOWER SEMOLINA

##### INGREDIENTS:

- 1/4 cauliflower
- 1/4 carrot, finely chopped
- 1 chive, finely chopped
- Truffle oil
- Salt
- White pepper, finely ground

##### INSTRUCTIONS:

1. Prepare cauliflower by removing the fleurets off the cauliflower and taking away most of the stem.
2. Mix in blender until you have a semolina-like consistency. Remove and add finely chopped carrots and chives for colour.
3. Season with truffle oil, salt and freshly ground white pepper.



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Roman's Block Riesling,  
Beamsville Bench

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Wine  
Country  
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