

Brick Oven Roasted Scallops with Warm Michigan Corn Salad

I'm a big proponent of utilizing the oven in as many ways as possible - most people immediately think of pizza, which is outstanding, but I really like cooking proteins like steaks and seafood and even roasting whole vegetables in the [Marra Forni oven](#).

This recipe is a signature dish of mine as it ties in with my roots to Massachusetts by incorporating one of my favorite crustaceans – Scallops - and using local in season ingredients from Michigan where I currently reside. Tender U -10 sea scallops are at the center of this dish. They are seared in a hot cast iron pan in the [Marra Forni oven](#) which produces a great sear and cooks them extremely fast. I pair this with a warm corn salad consisting of bacon, shallots, baby tomatoes and Michigan sweet corn. The same corn is used to make a corn puree as the base of the dish. And we finish with some Tarragon and lemon compound butter. The dish can be served as an individual plate or family style.

Makes 3 servings

For the Scallops

1 Pound Fresh u-10 Sea Scallops – Dry Pack

Salt and pepper to taste

Butter, as needed

Olive oil, as needed

For Corn Salad

3 Ears of sweet corn – shucked – cut off cob

1 large (2 small) Shallot – small dice

1/4 Pound of Bacon or Pancetta – small Dice

12- 15 Baby tomatoes - halved or quartered



2 Tablespoons fresh chives – chopped fine

2 Tablespoons apple cider vinegar

Salt and Pepper to taste

For Corn Puree

4 ears sweet corn – shucked/ cleaned- halved if necessary

1-quart whole milk

Salt to taste

For Tarragon- Lemon Compound Butter

¼ pound of butter - room temperature

1 lemon - zested

1 Tablespoon fresh or dry tarragon – chopped fine

Directions

Make the Tarragon Lemon Compound Butter

In a bowl add the room temperature butter, mix in lemon zest and tarragon until evenly mixed.

Using a length of plastic film about 8 inches in length, move the butter from the bowl to the center of the piece of plastic film. Shape the butter into a log about 4-5 inches. Fold over plastic film and roll the butter to form a uniform shape. Twist ends of plastic wrap to tighten. Store in freezer until ready for use.



Corn Puree

In a pot add your cleaned corn and whole milk. Bring to a simmer. Be sure not to boil as this could scorch the milk. Once simmering cook corn until tender, about 10 minutes. Be sure the corn is fully submerged. This will depend on the size of the corn (half if necessary) and the size of the pot being used. Rotate corn in pot if necessary for even cooking. Once tender turn off the heat and remove corn. You will want to let the corn rest until it is cool enough to handle before removing the kernels. Reserve your milk and set aside until ready to blend. Remove kernels from corn. Using a blender, add your corn and 1/3 of the milk. Carefully mix until creamy. You can adjust the consistency by adding more or less of the milk. Season with salt. Set aside until ready for plating.

Corn Salad

In a large Sauté pan over high heat, add bacon, and cook until fully rendered. Once fully rendered and crispy turn off the heat and remove the bacon from pan into a bowl and reserve. Reserve the liquified bacon fat.

In a clean Large Sauté Pan over medium-high heat, add 2-3 tablespoons of the reserved bacon fat. Once hot add shallots and cook until translucent and tender, about 3-4 minutes. Once shallots are cooked add your corn and cook until tender, about 5 minutes. Once corn is cooked add the tomatoes, chives and vinegar and cook for an additional one minute. Turn off heat and add the reserved bacon. Mix well and season to taste with salt and pepper.



Scallops

I used the [Marra Forni Rotator](#) oven set to 525 degrees and a 90 second rotation. You can sear the scallops traditionally in a sauté pan or grill them as well.

Make sure your scallops are fresh and dry. This will help insure a beautiful sear.

Season scallops with salt. Pre heat a cast iron pan inside your brick oven until hot. Remove pan and add 1 tablespoon of olive oil and ½ tablespoon butter. Add your scallops to the pan after you have dried them off one more time after seasoning. Return pan to oven for one rotation. Check scallops using tongs and return to oven if more of a sear is needed (this will depend on the size of the scallops). Once the desired sear is acquired you can either remove them from the oven or flip them to cook to a more well-done temperature. I removed them as the heat cooked the non-presentation side of the scallops.

How to Plate and Finish Roasted Scallops

- Spoon in 3-4 tablespoons of corn puree to the bottom of your serving vessel. Serve this warm.
- Then add about a half a cup of the warm corn salad.
- Top the salad with three of the scallops seared side up.
- While the scallops are still hot place on a slice of compound butter to each scallop so it will melt.

We hope that you enjoy this delicious recipe as much as we do!

