

Coppa-Wrapped Scallop Brochettes

with Smoked Paprika Oil, Apple-Celery Root Purée, and Grapefruit-Apple Slaw

*Courtesy of Adam Stevenson,
Executive Chef, Earth & Ocean
Makes 4 servings*

Northwest Palate | March/April 2010

For the Smoked Paprika Oil

½ cup extra virgin olive oil
1 Tablespoon smoked paprika
1 teaspoon kosher or sea salt

Gently heat the oil over very low heat (about 120°F). Whisk in the paprika and salt, and let steep for 5 minutes. Remove from the heat and let cool. Set aside.

For the Apple-Celery Root Purée

2 Gala apples, peeled, cored, and cut into ½-inch dice
(about 2 cups)
1½ medium celery roots, peeled and cut into ½-inch dice
(about 2 cups)
1 sprig fresh thyme
1 quart water
½ cup heavy cream
Kosher or sea salt

Place the apple, celery root, thyme, and water in a medium saucepan and bring to a simmer over medium-low heat. Cook until the celery root is tender, about 8–10 minutes. Meanwhile, in a small saucepan, bring the cream just to a simmer, and then remove from heat and set aside. When the celery root is done, remove the thyme sprig, and strain out and transfer the celery root and apple to a blender, reserving the cooking liquid. Add the hot cream to the blender and purée until smooth, adding the reserved cooking liquid a little at a time, being careful not to add too much—the consistency should be similar to apple-sauce. Add salt to taste. Keep warm.

For the Grapefruit-Apple Slaw

1 ruby red grapefruit, cut into suprêmes (segments with skin, pith, membranes, and seeds removed), juice reserved
1 Granny Smith apple (unpeeled), cored and cut into matchsticks
½ celery root (leftover from the Apple-Celery Root Purée), peeled and cut into matchsticks
2 Tablespoons extra virgin olive oil
Juice from ¼ lemon
1 Tablespoon minced chives
1 Tablespoon minced tarragon
Kosher or sea salt and freshly ground black pepper

In a large bowl, gently combine the grapefruit suprêmes and juice, apple, celery root, oil, lemon juice, chives, and tarragon. Add salt and pepper to taste. Set aside.



Photo by David Lanthan Reamer

For the Scallops

16 large sea scallops
Kosher or sea salt and freshly ground black pepper
32 paper-thin slices of coppa (about 5–6 ounces)
4 (6-inch) wooden skewers (soaked in water for about an hour to avoid burning)
Extra virgin olive oil

Season the scallops with salt and pepper. Wrap each scallop with 2 slices of coppa and skewer the bundles, 4 scallops to a skewer. Heat oil in a sauté pan large enough to hold all of the skewers; alternatively, brush the skewers with oil and grill over an open flame. In either case, cook the scallops to medium doneness, turning once to allow each side to brown, about 2 minutes per side. Remove the scallops from the pan (or grill) and place on a paper towel. Plate immediately.

To assemble and serve

Make sure that the purée is hot. For each plate, spoon a smear of purée starting at one end of the plate and making a swoosh-like shape. Remove the skewer from the scallops and place them on top of the middle of the swoosh. Arrange the grapefruit slaw over the scallops and around the plate. Spoon the residual dressing from the slaw over and around the scallops. Finish the dish with a drizzle of smoked paprika oil and serve.