



## **MACADAMIA NUT CRUSTED SEA SCALLOPS**

### **W/ Mandarin Orange and Poppy Seed Butter**

Serves 8

Ingredients:

#### **BUTTER COMPOTE**

4 ounces soft Butter  
2 ounces frozen orange juice concentrate  
2 ounces sugar  
2 ounces poppy seeds  
dash yellow food coloring

#### **NUT CRUST**

6 ounces macadamia nuts  
2 ounces sugar  
2 teaspoons poppy seeds  
1 whole orange rind grated

12 ounces Bechamel Sauce (See Bleow)  
15 ounce can (Roland) fancy whole mandarin orange segments in light syrup  
40 20/30 count Sea Scallops

Method:

Whip all butter compote ingredients together. Chop all nut crust ingredients together. Place scallops on ½ sheet tray. Squeeze nuts and Put on top of each scallop. Bake in 425 degree oven for 10 minutes or until brown on top. Heat Bechamel and add butter compote with whisk. Mirror plate with butter sauce. Place 5 orange segments around on plate. Place scallops in between orange segments and serve.

#### **HARRY'S BECHAMEL**

2 ounces soft butter  
4 teaspoons flour  
2 cups half and half  
Salt and White Pepper

Put half and half in pan on medium heat. Mix soft butter and flour together to make roux. Add to half and half. Add salt and pepper. Bring to boil. Set aside.