

THE WESTIN

MAUI
RESORT & SPA
KA'ANAPALI

Seared Diver Scallops with Braised Fennel Puree, Heirloom Tomatoes, Arugula and Citrus Reduction

Tropica Restaurant & Bar, Ka'anapali Beachwalk

(serves FOUR persons)

Ingredients

To Make Fennel Puree

Fennel Head	1 no
Kula Onion (or other sweet onion)	¼ no
Garlic	2 cloves
Unsalted Butter	3 tbs
Honey	2 tbs
Heavy Whipping Cream	3 oz
Fresh Spinach (loose)	1 cup
Salt (to taste)	
White Pepper	
Cooking Oil	

To Make Citrus Vinaigrette

1 lemon juiced
1 orange juiced
¼ cup canola oil
Salt

To Make Citrus Reduction

Oranges	5 nos
(or mixture of tangerines and blood oranges)	
Star Anise	½ pc
Black Peppercorns	1½ tbs
Sugar	¼ cup

To Make Scallop Dish

Jumbo Sea Scallops	16 pcs
Canola Oil	2 tbs
Unsalted Butter	2 tsp
Heirloom Tomatoes	16 slices
(season with salt and pepper)	
Fresh Arugula (picked and rinsed)	1 cup
Fennel Puree	4 tbs
Citrus Vinaigrette	3 oz
Citrus Reduction	6 oz

Method (to make fennel puree)

1. Discard core and fronds of fennel, then slice very thinly. Set aside.
2. Slice thinly Kula onion and crush garlic cloves.
3. In a sauce pot, sauté the vegetables in oil until slightly translucent. Add butter.
4. As the vegetables start to caramelize slightly, add honey and stir to coat the vegetables.
5. Add enough water to barely cover the vegetables and simmer until soft.
6. Add cream and let it boil. Remove from heat, season with salt and white pepper.
7. Add fresh spinach to a blender, pour vegetables and liquid over the spinach and puree until smooth.
8. Season to taste, then set aside to cool.

Method (to make citrus reduction)

1. Juice the oranges, and then strain through a chinois.
2. In a saucepot, bring juice, star anise, and peppercorns to a boil.
3. Reduce heat to a simmer and reduce liquid by about three-quarters.
4. Add sugar and swirl to dissolve.
5. When reduction gets thick and bubbles look foamy on top, remove from heat and strain.
6. Set aside to cool.

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Method (to make scallop dish)

1. Season scallops with salt and white pepper just before cooking.
2. Heat pan with canola oil, sear scallops on one side. As they start to brown, add butter.
3. When it becomes dark golden brown, turn over and cook for an additional minute.
4. Remove from pan and let rest on a paper towel.
5. Toss the seasoned tomatoes and arugula in a bowl with citrus vinaigrette. Set aside.
6. On each plate, add one spoonful of fennel puree, arugula, top with the tomato salad, place scallops around the salad and drizzle with the reduction.
7. Ready to serve.



Recipe by:

Rich Hinojosa

Chef de Cuisine, Tropica Restaurant & Bar

The Westin Maui Resort & Spa, Ka'anapali