

**Author:** Christoph Schmah  
**Preparation time:** 1 hour  
**Cooking time:** 40 hours 20 minutes



## Ingredients

### Corn puree:

400 g frozen sweet corn  
2 Shallots  
Salt, sugar  
Chicken stock

### Popcorn:

20 g Popcorn  
Vegetable oil  
Sugar

### Pork belly (sous vide):

200 g pork belly  
Vegetable oil  
Rosemary  
Juniper berries  
White pepper  
Allspice

### Scallop:

4 Norwegian scallops in their shells  
Olive oil  
Salt, pepper  
Butter  
Rosemary

### Miniature corn cobs (sous vide):

12 Miniature corn cobs  
Chicken stock  
Salt, sugar  
Butter

## Preparation

### Scallops:

Take the scallops out of the shell and remove the roe. Rinse and clean in cold water. Place on dry paper and place on ice.

### Pork belly (sous vide):

Remove the rind. Remove the ribs, trimmings and sinews and cut to size. Place in a vacuum bag, season with rosemary, juniper berries, pepper, allspice and a bit of salt. Add a bit of vegetable oil and vacuum. As a precaution vacuum in a second bag. Then cook sous vide at 62 °C for 40 hours in the **fusionchef** sous vide water bath.

### Corn puree:

Sauté the shallots, add the frozen corn, season with salt and sugar, fill up with chicken stock. Cook with the lid on until tender. Finely puree in the food processor and pass it through a fine sieve.

Season to taste and cool on ice.

### Miniature corn cobs (sous vide):

Cut the corn to size and vacuum with salt, sugar and butter. Cook sous vide in a **fusionchef** sous vide water bath at 85 °C for approx. 15 -20 minutes. Cool in ice water.

### Popcorn:

Fill a small sauce pan until the bottom is covered, add the popcorn and let it pop. Season with sugar and slightly caramelize.

### Garnish:

Garnish with jus, beurre blanc and Affila cress.

### Finalize:

Warm the pork belly in the jus. Season the scallop with salt and pepper. Sear in a bit of olive oil and sauté until glazed. Baste a couple of times with a bit of butter and rosemary.

# Scallop with sous vide pork belly



This recipe was generously provided by Christoph Schmah.