

David Tankersley, Executive Chef Culinary Services, St. Charles Medical Center, Bend:
Pan Roasted Scallop on Red Curry Risotto

4 dry pack jumbo scallops
3T grape seed oil
1t. chopped ginger
1t. chopped lemongrass
1/4 c. small dice leeks
1T. red curry paste
1t. paprika
1t. ground coriander
1c. Arborio rice
1c. Chicken stock
1 can (14oz.) coconut milk
1 Tomato peeled, seeded, chopped
2t. fish sauce
2t. lime juice
1T. light soy
7 Kaffir lime leaves
Thai Basil leaves, Chiffonade and whole for garnish

In a small sauce pan bring stock and coconut milk to a boil, keep warm.

Heat 1T. of the oil in a 4qt. sauce pan, add ginger, lemongrass and leek. Sautee for 2 min. Add spices, curries paste, 3 lime leaves and rice. Stir until rice is translucent on the edges. Add hot liquid 1/2 c. at a time, stirring often. When all of the stock has been used, add soy, fish sauce, lime juice and tomato. Stir until tomato is hot, season with salt and stir in 2T. chiffonade Thai basil.

Add remaining oil to heavy bottom sauté pan, season scallops with salt. When oil smokes carefully place scallops in pan, turning when they begin to caramelize. They should be medium rare when evenly browned on both side.

Divide rice into 4 small bowls; place a Scallop on top of rice. Garnish with sprig of Basil and remaining lime leaves.