



HARISSA SPICED SCALLOPS & CLAMS

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
SCALLOPS, U12	3	EACH	
MANILA CLAMS	6	EACH	
SQUASH ZUCCHINI	1.5	OZ	
GNOCCHI	5	EACH	
SAFFRON BUTTER SAUCE	1	OZ	

PROCEDURE:

- 1 SEASONING SCALLOPS ON BOTH SIDES WITH S&P COOK A LA PLANCHA ON BOTH SIDES UNTIL IT HAS A BROWN SEARED COLOR.
- 2 ADD MANILA CLAMS TO GARLIC WINE SAUCE AND COOK FOR ABOUT 40 SECONDS
- 3 USING A NONSTICK SAUTE PAN ADD 2 T OIL. COOK GNOCCHI UNTIL IT'S A BROWN COLOR BOTH SIDES (FINISH WITH BUTTER).
- 4 SAUTE ZUCCHINI ON A SAUTE PAN WITH ZAAATAR SPICE, GARLICE, S&P AND CHILI FLAKES.
- 5 ON A ROUND FISH BOWL ADD 1.5 ZUCCHINI, 5 EACH GNOCCHI & TOP WITH SCALLOPS & CLAMS
- 6 FINISH WITH 1OZ SAFFRON BUTTER SAUCE AND 3 EACH ORANGE SEGMENTS.