JAPAN / BEST OF JAPAN

HOTATE YAKI, GRILLED SCALLOPS WITH SOY BUTTER

Hotate yaki is Japanese grilled scallop: scallops cooked in the shell over charcoal and basted with soy sauce and butter. It is sold hot from the stalls of Tsukiji market in Tokyo.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	15 min	8 min	23 min	Easy	Mild

INGREDIENTS

FOR THE SCALLOPS

- 8 large scallops in the half shell, cleaned
- 40 g butter, cut into 8 pieces
- 2 tbsp Japanese soy sauce
- 1 tbsp sake
- 1 tsp mirin

TO SERVE

- 1 spring onion, finely sliced
- 1 lemon, cut into wedges
- Shichimi togarashi, to taste

METHOD

PREPARE

1. Light a charcoal barbecue or heat the grill to its highest setting.
2. Loosen each scallop from its shell with a small knife, leaving it in place. Pat dry.
3. Mix the soy sauce, sake and mirin.

GRILL

4. Set the shells on the grill, scallop side up. Put a piece of butter on each.
5. Cook for 3 to 4 minutes, until the butter melts and the juices bubble in the shell.

6 Spoon a little of the soy mixture over each scallop and cook for 1 to 2 minutes more, until the scallops are just opaque. Do not overcook.

7 If you have a kitchen blowtorch, run it over the tops for a few seconds to char the edges.

SERVE

8 Scatter with spring onion and a pinch of shichimi. Serve straight from the shell with lemon.

USEFUL SHORTCUTS FOR HOME COOKS

No shells? Cook the scallops in a hot cast-iron pan for 1 minute each side, then add the butter and soy and spoon it over.

Keep the coral (roe) on if it comes with the scallop; it is sweet and rich.

Shichimi togarashi is a Japanese seven-spice chilli mix sold in Asian shops.

Walking the outer market at Tsukiji, Will passes a stall grilling whole scallops in their shells over charcoal. The cook finishes them with a blowtorch until the edges catch and the juices bubble in the shell.Hotate yaki is one of the simplest things you can eat at the market: scallop, soy, butter and fire. It is just as easy at…