THAILAND / 48 HOURS IN BANGKOK

SEARED SCALLOPS WITH QUINOA SALAD

Seared scallops on a quinoa and grain salad with lemongrass, onion and lemon, a signature dish from Vertigo at the Banyan Tree in Bangkok.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	25 min	15 min	40 min	Medium	Mild

INGREDIENTS

FOR THE SALAD

- 80 g quinoa, cooked and cooled
- 80 g pearl barley, cooked and cooled
- 1 lemongrass stalk, very finely sliced
- 1/2 small onion, finely diced
- Juice of 1 lemon
- 30 ml olive oil
- Salt and pepper, to taste

FOR THE SCALLOPS

- 12 large scallops, patted dry
- Salt and pepper
- 20 ml neutral oil
- 20 g butter

METHOD

MAKE THE SALAD

1. Toss the cooked quinoa and barley with the lemongrass, onion, lemon juice and olive oil. Season with salt and pepper and set aside.

SEAR THE SCALLOPS

2. Season the scallops with salt and pepper. Heat the oil in a heavy pan over high heat until it just smokes.
3. Add the scallops with space between them and sear for 90 seconds without moving them until golden. Turn, add the butter and cook for 30 seconds more.

PLATE

4. Spoon the salad onto plates and place three scallops on each.

USEFUL SHORTCUTS FOR HOME COOKS

Dry scallops well and sear in a very hot pan, so they brown rather than steam.

The grain salad can be made a few hours ahead.

Ask for dry-packed scallops with no added water.

Will is on the rooftop at Vertigo, at the Banyan Tree in the middle of Bangkok. Lumpini Park, Chinatown and the Chao Phraya River are all in view. Khun Kesinee Damrongkul cooks two signature dishes with him, and the room serves about 300 covers a night.The first is a seared scallop on a quinoa and grain salad seasoned with salt,...