

# Pan Seared Scallops with Lemongrass Curry

Disney's Grand Floridian Resort & Spa  
Narcoossee's

## Ingredients Scallops

- 28 ounces Jumbo Sea Scallops
- Salt and Pepper to taste

## Directions Scallops

- Salt and Pepper to taste
- Cook in a very hot pan with olive oil.
- About 3 minutes per side

## Ingredients Lemongrass Curry Broth

- 7/8 can Clam broth
- 5/8 can water
- 1/2 each Spanish onions, small dice
- 1/2 leek, small dice
- 1/3 carrot, small dice
- 1/3 poblano peppers, small dice
- 1/3 jalapeno peppers, small dice
- 1 3/4 tsp. turmeric
- 1 1/4 limes, peeled and sliced
- 3 5/8 each lemongrass, sliced thin
- 1/8 hand galangal, small dice
- 1/8 hand ginger root, small dice
- 1 3/4 each Kaffir leaves, torn, not cut
- 1/3 cup cilantro, fresh, chopped
- 1/3 cup basil, fresh, chopped
- 1 1/3 tsp. Thai Fire Paste

## Directions Lemongrass Curry Broth

- Put water and clam broth on to heat in a nonreactive stock pot.
- Dry sweat onions, leek, carrots, Poblano, and Jalapenos for about 5 minutes in another nonreactive stock pot. Add turmeric and sweat for 2 more minutes.
- Add in hot liquids. Add in limes, lemon-grass, Galangal, ginger root, and Kaffir leaves.
- Bring to a simmer for 25 minutes, 30 minutes maximum. Add in herbs and Thai Fire Paste during the last 5 minutes of simmering. Strain forcefully. Run through a chinois. Ice immediately, within 5 minutes of removing from heat.

## Ingredients Black Barley

- 1 lb. black barley
- 1 each Spanish onion
- 3 quarts water
- to taste salt and pepper
- 1 tsp olive oil

## Directions Black Barley

- Sauté onions in olive oil until tender. Do not brown. Add barley and water.
- Bring to a boil and simmer until grain is tender. Any leftover water can be drained in a colander. Season and serve.

## Ingredients Nightfall Beans

- 1 lb. Nightfall beans
- 3 quarts water
- to taste Salt and pepper

## Directions Nightfall Beans

- Add beans and water, also some salt. Bring to a boil and simmer until beans are tender.
- Any leftover water can be drained in a colander. Season and serve.

