

SPOTLIGHT RECIPE

PAN-SEARED SHRIMP AND SCALLOPS

This conceptual dish represents a blending of culinary traditions, aiming to honor the indigenous peoples of the Americas, particularly those from coastal regions, while drawing inspiration from European pie-making techniques. Experience the ultimate in comfort food with our shrimp and scallop pie, a perfect meal to warm you up from the inside out.

SERVES 6

INGREDIENTS

- 35 raw large shrimp
- 35 bay scallops, medium
- 1 pound whitefish, flake
- 2 tablespoons parsley, chopped
- 1 cup water
- 4 large potatoes medium dice
- 3 large carrots, large dice
- 2 cups fine cornmeal
- 2 onions, chopped
- 10 tomatoes with juice
- 2 tablespoons sunflower oil
- 4 dried bayberry leaves
- 3 cloves wild garlic
- 3 tablespoons butter or meat fat
- 1 teaspoon salt and pepper
- 1 1/4 cups all-purpose flour
- 2 tablespoons dill seed

DIRECTIONS

Shrimp and scallops: Combine all of the ingredients except the dill seed, and then place in a greased baking dish. Top with uncooked pie dough and dill seed. Bake at 325 F in the oven for 30 to 40 minutes. Prepared hot for hot service.

Pie dough: In a large bowl, combine the flour, baking powder, sugar and salt. Mix well, add the warm water and stir until a dough begins to ball up. On a lightly floured surface, knead the dough. Do not overwork the dough. After working the dough, let it rest for 10 minutes.

Lightly flour the surface and pat and roll out into proper size pieces of dough. Roll out the dough till it is 1/2-inch thick, top over pie dish and cook until golden brown. Drizzle with honey and serve.

Carrots: Chop the carrots into large pieces, then roast in the oven at 350 F for 15 minutes or until tender, toss while still hot in maple syrup and butter. Serve.

Side dishes

Maple Wild Rice With Blueberries
Maple-Glazed Carrots

