

Steamed Scallops with Black Bean Sauce Recipe

Ingredients: Serves 2 to 4

5 scallions, white and green parts,
trimmed: 2 left whole, 3 minced
Four 1/8-inch-thick slices peeled fresh ginger,
plus 1/2 teaspoon peeled and minced fresh ginger
4 fresh day-boat or diver scallops
4 scallop shells for cooking (coquilles St. Jacques shells,
available at kitchenware shops) or small ramekins
3 tablespoons vegetable oil
3 garlic cloves, peeled and minced
1 1/2 teaspoons minced Chinese fermented black beans
1 tablespoon seeded and minced red or green fresh hot chilies,
such as Thai or serrano
1 tablespoon minced cilantro
1 1/2 tablespoons sugar
1 tablespoon rice wine or dry sherry
1 tablespoon soy sauce
1/2 cup chicken stock or canned chicken broth

Method:

Bring 4 cups of water to a boil in a wok over high heat. Add the whole scallions, ginger slices and scallops. Cook just until the edges of the scallops begin to firm, about 1 minute. Drain in a colander. Discard the scallions and ginger. Place 1 scallop in each scallop shell. Bring about 1 inch of water to a boil in the bottom of an Asian-style steamer. Heat 2 tablespoons of the vegetable oil in a wok over high heat. Add the minced scallions, garlic and black beans and stir-fry until the scallions are wilted, about 20 seconds. Add the chilies and cilantro, and stir-fry until the cilantro is wilted, about 20 seconds. Add the minced ginger, sugar, rice wine, soy sauce and stock and heat to boiling. Spoon the sauce over the scallops. Place the scallop shells on a plate, set it in the steamer, cover and steam just until the scallops turn white, about 1 to 1 1/2 minutes. Heat the remaining 1 tablespoon vegetable oil in a small skillet over high heat until shimmering. Pour it over the scallops, and serve immediately.