

Roy's Seared Scallop Papaya Roll

Paired with 2020 Chileno Valley Vineyard Riesling

¼ pound fresh sea scallops
1 tablespoon sesame oil
1 tablespoon sriracha sauce (mix with mayonnaise to create aioli)
3 tablespoons mayonnaise (mix with sriracha below to create aioli)
5 cups medium grain japanese rice
2" square piece of konbu
1 cup sushi vinegar
5 sheets of nori
1 English cucumber and 1 avocado, cut lengthwise into 1/4" thick strips
½ papaya
Wasabi, kaiware sprouts, and seasoned pickled ginger (pink) for garnish

Papaya Seed Vinaigrette

¼ cup each sake and mirin
Papaya seeds from 1/2 of a papaya
¾ cups vegetable oil
¾ cups rice wine vinegar
1 teaspoon fresh ginger juice
1 pinch each of salt and black pepper
¼ cup lilikoi concentrate

Lightly sear scallops over medium-high heat, in 1 tbs of sesame oil. Season with salt and pepper to taste. Rough chop and drain by squeezing out excess moisture in a cloth napkin. Mix with Sriracha aioli and set aside to chill.

Wash medium grain Japanese rice until the water changes from cloudy to clear. Let soak until the translucent grains become 90% white (approximately 30-40 minutes after the water first touches the rice). Drain and place rice in electric rice cooker with 1 cup of water for every cup of rice. Place a 2" square piece of konbu on top, close, and cook. When the light turns from cook to warm, unplug the cooker. Leave the lid closed and let sit an additional 10 minutes before opening lid, then spread rice in a thin single layer on a large platter, and season with sushi vinegar. Try to coat and separate each individual grain by using the clean, thin blade of a plastic rice paddle, keeping blade clean. Fan the rice to enhance shine and allow to set for 15 minutes.

Fill a small bowl with water and place next to your work area. Place bamboo rolling mat in front of you with bamboo slats running horizontally from left to right, and cover rolling mat with plastic wrap so the rice won't stick to it. Cut a whole nori sheet in half, parallel to the lines. Place a ½ sheet of nori horizontally on mat, rough side up. Dip your hands into the water, clap off excess and spread approximately 1 cup of rice onto rough side of nori. Flip over to expose nori, positioning ¾" from bottom of mat. Place cucumber, avocado, and scallop mix along center line of nori. All contents should not exceed 1" square in diameter, or else it will be too big to roll. Gently hold inside ingredients in with your fingertips as you start rolling maki with thumbs. You want to touch the lower rim of the mat to the top border of your ingredients. At this point, you will see a seam of approximately 1 ½" of nori. While gently holding maki with one hand, lift up top edge of mat with your other hand and pull away from you until the outer seam is in the center of the bottom of the roll. Gently form with thumbs and middle fingers ½ way up the mat, making a tunnel shape. Remove mat.

Skin papaya and cut a thin, ¼ section lengthwise. Starting at the right end of maki, slightly overlap thinly sliced papaya onto outside of roll. Cover with small piece of plastic wrap. Mold lightly with mat. Cut into 8 pieces. Spoon the vinaigrette onto the papaya (do not touch rice), drizzle with the aioli, and garnish.

Papaya Seed Vinaigrette

Flame the alcohol from the sake and mirin. Combine sake, mirin, and papaya seeds in a blender until seeds are completely crushed. Slowly add vegetable oil, allowing it to emulsify. Add rice wine vinegar, ginger juice, salt, pepper and lilikoi syrup; mix well. Set aside and chill.