

## Burnt Orange Fondue

### Fondue:

6 Oranges cut in half and grilled till char  
1 lb butter  
2 tbs water  
Salt and white pepper

### Process

Remove oranges after char and juice  
Reduce juice till syrup  
Reserve

### Fondue

IN Small sauce pan bring 2 tbs water to boil  
Whisk in butter and must all combine  
Add orange juice syrup  
Season with salt and pepper

Reserve Fondue in double boiler

### For dish

3 Bay Scallops  
3 ea baby carrots (blanched)  
3ea baby turnips (blanched)  
4 ea fingerling potatoes (blanched) and cut into halves  
2 tbs micro mix greens  
1 Pinch orange dust (boil peels in simple syrup and dry overnight and blend till dust)  
2 tbs carrot butter (carrot puree & whole butter whisked)

Sear Scallops on one side till golden brown in hot sauté pan till golden brown (3 minutes)  
In same pan add 1 tbs butter and all baby vegetables  
Season with salt and pepper  
Remove and place scallops and vegetables on paper towels  
On large dinner plate arrange scallops and vegetables in a whimsical fashion  
Finish with Orange Fondue and Sprinkle dust and Micro green across plate