

# SCALLOP TARTARE, CORN AND COFFEE CREAM

🕒 60 min.    🍳 Difficult



## MATERIALS

Vacuum Bag  
Sauté Pan  
Mixer / Blender  
Baking Paper  
Oven

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Large Scallop Pieces  
Capsules Of Master Origin India  
Grand Cru  
7 G Of Butter  
30 G Of Chopped White Onion  
2 G Of Salt  
140 G Of Cooked Corn Kernels  
200 G Of Cream  
50 ML Of Milk  
9 G Of Polenta  
10 G Of Lyophilized Corn  
Oxalis Leaves  
30 Cl Of Frying Oil

## INSPIRATIONS



## HOW TO MAKE !

- Remove the scallops, clean them, cut into 4 pieces and put in a vacuum bag with cold Master Origin India Grand Cru
- Vacuum seal them and marinate for 2 and a half hours
- In a sauté pan melt the butter and sauté the chopped onions, salt and add the corn kernels and moisten with milk and cream
- Cook over low heat for 15 minutes
- Put the mixture into a blender bowl and mix until you obtain a smooth cream
- Cook the polenta with 50ml of water on a low heat, stirring constantly for 20 minutes
- Remove from the heat and spread the polenta on a baking paper
- Put it into a dry heat oven at a temperature of 55° C for seven hours to dry thoroughly
- Remove from the oven and break the dried polenta crust into small pieces
- Fry in a bath of frying oil at 200° C until the polenta puffs up
- **Finish:**
- Remove the scallops from the vacuum bag
- Place a tablespoon of cream corn and 4 pieces of St Jacques in a bowl
- Add the puffed polenta chips, the lyophilized corn and oxalis leaves