

BAY OF SEINE
SCALLOPS,
CÉVENNES
SWEET ONION
CARBONARA,
GRAND CRU
EXCLUSIVE
SELECTION
KILIMANJARO
PEABERRY

🕒 30 min 🏠 Medium

MATERIALS

Pans
Sieve
Slicer
Blender

**RECOMMENDED
NESPRESSO COFFEES**

INGREDIENTS

Scallops: 4 K In Their Shells

Olive Oil: As Required

Butter: As Required

Garlic: As Required

Thyme: As Required

Laurel: As Required

Fine Salt: As Required

Fleur De Sel: As Required

Chicken Wings: 200 G

Chicken Stock: 0.25 L

Shallots: 20 K

Garlic: 1 Clove



LET'S MAKE IT!

• 1. Shell the scallops.

Rinse abundantly in fresh water, taking care to clean thoroughly. Place scallops in rows side by side on a tray. Cover with a cloth. Reserve in a cool place.

Allow 3 good sized scallops per person.

2. For scallop jus, Chop the chicken wings and sweat in a pan in butter until golden.

Add the shallots and the crushed garlic, scrape the juices off the bottom of the pan and add the chicken stock.

Cook for one and a half hours then sieve, reduce to the required consistency and reserve.

3. For the onion tagliatelle, Peel, wash and chop the onions into 3mm slices using a slicer.

Remove the fine membranes.

Cook the onion tagliatelle in water and salted milk.

Cool in iced water, drain well then infuse three times in the coffee using a vacuum machine.

Roll into little nests of 15 g.

Reserve.

Reduce the cream slowly until a creamy consistency is achieved. Check seasoning and reserve.

4. For the butternut pulp, Peel and cube the butternut.

Melt the butter and cook the butternut over a low heat until soft.

Blend the pulp

Check seasoning and transfer to a piping bag to garnish the onion nests.

Just before serving:

Sauté the scallops in a non-stick pan with crushed garlic, a sprig of thyme, half a laurel leaf and finish by spooning over the butter to obtain a uniform colour.

Transfer onto a cloth and season with the fleur de sel

Steam the onion nests and heat part of the reduced cream in a small saucepan.

Spoon the reduced cream over the onion nests and sprinkle with fleur de sel.

Arrange all ingredients on a plate.

Serve the jus separately.

Butter: 50 G

Cévénnes Onions: 400 K

Whole Milk: 25 CL

Water: 25 CL

Coarse Salt: To Taste

Kilimanjaro Coffee: 25 CL

Single Cream: 50 CL

Butternut: 0,500 G

Butter: 100 G

Fine Salt: To Taste

INSPIRATIONS

