

FRIED SCALLOPS WITH BLACK GARLIC



USED BRESC PRODUCTS



Black garlic puree 325g



Garlic cloves 1000g



Lemongrass puree 450g

INGREDIENTS

4

For the cream

- 100 g celeriac
- 2dl poultry stock
- 1 dl cream
- 3 g Bresc Black garlic puree

For the sweet-and-sour pumpkin

- 8 dl vinegar
- 350 g sugar
- 55 cl water
- 40 g salt
- 4 bay-leaves
- 4 cloves
- 5 g coriander seeds
- 5 Bresc peeled garlic cloves

For the lemongrass oil

- 1 dl olive oil
- 8 g Bresc Lemongrass puree
- Other ingredients

- 4 scallops
- 2 thin slices sourdough bread
- 50 g pumpkin
- 12 cress leaves

PREPARATION METHOD

For the cream, clean the celeriac, cut into large chunks and cook them in the stock with the cream, then puree to a smooth paste with a blender with a little of the cooking liquid and the black garlic. Season with salt and pepper if necessary.

For the sweet-and-sour marinade, stir all the ingredients together, heat slightly and strain.

Clean the pumpkin, cut into thin slices and marinate in the sweet-and-sour mixture. Shape into rolls.

With a small cutter, cut rings out of the sourdough bread, fry until crisp in a little oil and allow to drain on kitchen paper.

Mix the olive oil with the lemongrass puree and put to one side. Clean the scallops, fry briefly on both sides in hot oil and season with salt and pepper. Arrange the fried scallops in their shells, garnish with tiny swirls of the puree, a roll of pumpkin, the cress and the lemongrass oil.

