

SCALLOPS GRATINÉ WITH MUSSEL RAGOUT



USED BRESC PRODUCTS



Coriander puree 450g



Garlic chopped 1000g



Garlic chopped 450g



Ginger puree 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

INGREDIENTS

4

- 200 g cleaned, cooked mussels
- 300 g scallops
- 3 dl coconut milk
- 40 g Bresc Thai yellow curry
- 1 small shallot, finely chopped
- 10 g Bresc Garlic chopped
- 8 g Bresc Coriander puree
- 4 g Bresc Ginger Puree
- 4 g Bresc Lemongrass puree
- 10 g Bresc WOKchilli
- oil for frying
- 1 dl white wine
- fish sauce
- 2 limes
- 50 g butter
- 60 g flour
- salt and pepper
- 30 g panko
- 30 g grated cheese for the gratin
- 4 empty scallop shells
- bread
- dash of oil

PREPARATION METHOD

Remove the scallops from their shells and clean them. Wash and dry the shells. Fry the scallops briefly in a little oil, cut them in half and put them to one side. Braise the shallot in the butter, add the curry paste, ginger, lemongrass and the chilli.

Sieve the flour over it and cook it. Then add the wine and the coconut milk and simmer the ragout gently until cooked. Add the mussels and scallops. Season with the grated peel and juice of half a lemon. Add the coriander and a little fish sauce and fill the shells with the ragout.

Heat the grill or overhead grill. Mix the cheese with the panko and sprinkle it over the shells. Drizzle a little oil over them. Grill the shells gratin until a nice brown crust appears and the ragout bubbles.

Serve with crispy bread and segment of lemon.

BRESC



Thai yellow curry 450g