Eryngii scallops with salsa and citrus-butter sauce



Ingredients

10

- 15 eryngii
- 125 g Bresc Chunky salsa tomato
- 125 g butter (for in the vacuum bag)
- 125 g butter (sauce)
- 125 g Bresc Chopped shallot
- 3 dl white wine
- 3 dl orange juice
- 3 dl vegetable stock
- 3 dl manufacturing cream
- cress
- salt and pepper

Used Bresc products



Bresc Chopped shallot 1000g



Bresc Chunky salsa tomato 1000g

Preparation method

Brush the dirt off the wild mushrooms. Remove the caps and cut them into 12 thick slices (2 slices per mushroom). Put the slices into a vacuum bag with some salt, pepper and butter and vacuum-seal the bag. Cook them at 80 for 20 minutes. Allow to cool, then pat them dry. Reduce the white wine, orange juice, stock and shallot to one third of the original quantity. Add the cream to the reduced mixture and bring to the boil. Strain the sauce and thicken with the butter. Fry the “scallops” in oil until they are golden-brown and season with salt and pepper. Spoon the chunky salsa on a plate and arrange three eryngii scallops on top. Lastly, add the citrus sauce and cress.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000