Scallop tartare with tomato mousse and fennel salad

Used bresc products

Bresc Garlic chopped 1000g

Bresc Garlic chopped 450g

Bresc Strattu di pomodoro 450g

Bresc Tomato bruschetta 1000g

Bresc Tomato bruschetta 325g

Ingredients

4 en
1 l mousse

For the tomato mousse

- 2 onions
- 10 g Bresc Garlic chopped
- 50 g Bresc Strattu di pomodoro
- 2 400-g tins peeled tomatoes
- 2 dl whipping cream
- sprig tarragon
- olive oil
- salt and pepper

For the salad

- 10 scallops
- 1 lemon
- 5 g chives, very finely cut chives
- 1 dl olive oil
- 8 slices coppa di Parma
- 1 fennel bulb
- 1 orange
- 10 g Bresc Strattu di pomodoro
- 20 g white balsamic vinegar
- 100 g Bresc Tomato Bruschetta
- rocket

Preparation method

Preheat the oven to 150°C. For the tomato mousse, fry the chopped onion in olive oil without allowing it to brown. Then, add the garlic, strattu di pomodoro. Heat everything, then add the tomato chunks and braise until they are tender. Chop the tarragon finely and add it, and the cream, to the tomato mixture and season with salt and pepper. Puree the sauce to a smooth mixture with a thermoblender. Rub the sauce through a fine strainer. Fill the Kidde (whipping siphon) to ¾ full with the mixture, using 1 to 2 cartridges.

For the salad, roast the slices of coppa di Parma in the oven, place them on kitchen paper then chop them finely. Chop the scallops finely to make the tartare, then flavour it with the chives, a little olive oil, the grated peel of half a lemon and salt and pepper. Fill cutters with the scallop tartare and set to one side. Cut the fennel into quarters and grate extremely thin slices from it on the mandoline; discard the core. Flavour the fennel with the grated peel and juice from the orange, olive oil, balsamic vinegar, strattu di pomodoro and season with salt and pepper. Place the cutters on a dish, arrange some fennel on the tartare and remove the cutters. Pipe the mousse over the entire dish and garnish with the rocket and the coppa di Parma crisp.