Scallops and goose liver with carrot-ginger jam



Used Bresc products



Ginger puree 450g

Ingredients

10

For the scallops and goose liver

- 20 scallops
- 5 slices of goose liver terrine
- baby lettuce leaves
- oil for frying
- 10 sweet nut crackers
- cress
- apple syrup
- 50 g Bresc Ginger puree
- pepper
- lavender salt

For the jam

- 3 k carrots
- 1125 g Bresc Ginger puree
- 3 k sugar
- 3 lemon
- 3 l water

Preparation method

For the jam, peel the carrots and chop them into large pieces. Cook the carrot until soft in the water in a covered pan. Add the ginger in the final minutes. Add the sugar and the juice and grated peel of the lemon. Bring to the boil. Puree it with a stick mixer or blender. Season with a little extra lemon juice, if necessary.

Heat the apple syrup with the ginger puree and allow the flavours to develop. Clean the scallops. Preheat the oven to 160 degrees. Cut the slices of terrine in half. Heat the grill pan. Assemble the dish on a plate with the lettuce, jam and the crackers. Grill the scallops on both sides. Cook them in the oven for 1 to 2 minutes to finish. Season the prawns with some pepper and lavender salt just before serving and drizzle the syrup and jam over it.