

Scallops Rossini style, grilled hazelnuts virgin sauce, goat cheese and bacon.

Recette pour 4 personnes

Description

Rossini scallops in duck fat, virgin sauce

L'idée déco

The freshness of the ingredients is paramount in this recipe!! When you have such a simple recipe there is no room to hide ingredients that are less than absolutely fresh.

Ingrédients

Rossini style giant seared scallops.

- 8 Unit(s) Giant scallop (u10)
- 4 Pinch(es) Fleur de sel
- 5 Turn(s) Freshly ground black pepper
- 12 Unit(s) Nugget of foie gras

Virgin sauce

- 1 Unit(s) Tomato
- 2 Slice(s) Bacon
- 60 Gr Hazelnuts
- 30 Gr Pine nuts
- 40 Gr Dry goat
- 50 Gr Pitted black olives
- 180 Ml Olive oil
- 5 Turn(s) Freshly ground black pepper
- 1 Pinch(es) Fleur de sel
- 20 Gr Capers

Préparations

Temps de préparation **20.00 mins**

Set up

Prepare your scallops by removing the muscle. Place on a cloth to make sure the scallops are dry. Slice the tomatoes in half, remove the seeds and slice into small cubes (brunoise). Roast the nuts in the oven for 5 minutes to torrefy. Crush the nuts with a pan until desired size. Roughly chop the olives. Cut the bacon into strips and cook and pan fry them until they are crispy.

Cooking of the scallops

Sear the foie gras in a non-stick pan. Once nice and brown, remove the foie gras and most of the fat. Sear the scallops on both sides to seal in the flavor and juices. (3 min approx on one side) and seasoned with salt. Place the seared scallop on the baking sheet, add the foie gras pieces and finish the cooking in the oven for 2-3 minutes.

Virgin sauce

In a bowl, add the diced tomatoes, olives, bacon, capers and crushed nuts. Sprinkle in the goat cheese and drizzle in the olive oil until you reach a sauce like consistency. Season with salt and pepper.

Plating

Place two scallops in the middle of a plate, add 2 pieces of foie gras and drizzle a little of the virgin sauce on top.

Bon appétit!