

Carrot cream with cumin, scallops brunoise with chili from Espelette

Recipe for 24 Tapas

Description

A smooth and creamy carrot velouté, pour on top of raw scallops brunoise with chili from Espelette

Note

You could do a sweet potatoes cream instead of the carrot.

Ingredients

For the carrot cream

- 4 Unit(s) Carrot
- 1 Liter(s) Vegetable stock
- 1 Unit(s) White onion
- 15 Ml Cumin powder
- 100 Ml Cream 35%
- 12 Unit(s) Giant scallop (u10)
- 5 Ml Espelette pepper
- 10 Ml Paprika
- 6 Sprig(s) Chives

- Olive oil
- Salt and pepper

Preparation

- Preparation time **45 mins**

For the preparations

Peel and cut the carrots in medium cubes. Dice the onions finely and chop the chive. Clean the scallops and dice it in small pieces.

For the soup

In a hot pot with a drizzle of olive oil, sweat the onion, add the carrots and cover with the cold vegetable stock, bring it to boil and let it cook for 30 minutes, until it gets soft. Add the cream, the cumin and smooth it with the hand blender. In a bowl, put the diced scallops and mix it with the chili from Espelette. In 24 small glasses, put a big tea spoon at the bottom and pour the hot carrot cream on the top, garnish with a pinch of paprika and some chop chive.

Bon appétit!