

Citrus-marinated scallops with cauliflower and hazelnut |

Recipe for 12 tapas

Description

A tasty, gourmet starter featuring thin slices of scallop marinated in a lemon vinaigrette, cauliflower mousse, lime supremes and hazelnuts.

Note

The freshness of the scallops is very important in this recipe, so be sure to keep them fresh until the last minute.

Ingredients

Scallops

- 12 Unit(s) Giant scallop (u12)
- 40 Ml Olive oil
- 20 Ml Lemon juice

Cauliflower

- 250 Gr Cauliflower
- 50 Gr Onion
- 10 Gr Hazelnuts
- 100 Ml Vegetable stock
- 50 Ml 35% whipping cream

Toppings

- 150 Gr Cauliflower
- 50 Gr Hazelnuts
- 1 Unit(s) Lime
- 10 Sprig(s) Chives

Preparation

- Preparation time **40 mins**
- Preheat your **oven** at **400 F°**

Setting up

Thinly slice the scallops. Make a vinaigrette with the lemon juice and olive oil.

Roast the hazelnuts in a hot oven for 5 minutes.

Chop the onion and the cauliflower for the mousse and hazelnuts. Cut the cauliflower into shavings for the finishing touch, and remove the lime segments and dice them.

Cauliflower

In a saucepan, roast the hazelnuts in olive oil. Once well roasted, add the chopped onion and cauliflower, then sweat. Add the vegetable stock and cream and simmer for 10 minutes. Blend, strain and pour into a siphon with two cartridges. Leave at room temperature.

On the plate

On a flat plate, arrange the scallop slices, drizzle with vinaigrette and lime brunoise. Season with fleur de sel and pepper, add the cauliflower siphon in the center and finish with cauliflower shavings, roasted hazelnuts and a drizzle of olive oil.

Bon appétit!