

Scallops in two ways, saffron, beetroot, green apple and olive oil cake |

Recipe for 4 personnes

Description

A funky yet colourful and especially tasteful recipe, ought to surprise your guests and friends.

Note

Every single ingredient has to be tasting great. Make sure to season every one of them properly.

Ingredients

Scallops

- 12 Unit(s) Giant scallop (u12)
- 500 Ml Fish stock
- 2 Unit(s) Chopped shallot
- 1 Unit(s) Lemon
- 100 Ml White wine
- 1 Tbsp Saffron pistil
- 1 Unit(s) Granny smith apple
- 15 Sprig(s) Chives
- 200 Gr Chioggia beets
- 10 Sprig(s) Saffron pistil

Cake

- 1 Unit(s) Egg
- 50 Gr Olive oil
- 30 Gr Flour
- 5 Gr Sugar
- 2 Gr Salt
- 2 Gr Baking powder

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**

Mise-en-place

Finely cut the shallot.

Set up for a good fish fumet and reserve.

Cut the green apple into a brunoise. Same goes for the scallops.

Chop down the chive.

Scallops

In a pan with a little bit of butter, on medium heat, cook the shallot and then add the white wine. Slowly let everything reduce up to dry.

Then add the curcuma, the saffron and the fumet. Let it all cook for 10mins.

Then, poach the scallops into boiling water for 2mins and reserve them all in the fridge.

Mix the lemon zest, the olive oil and the lemon juice altogether with the scallops that's been cut into brunoise, but only at the very last moment.

Cook the beet in water, with a pinch of salt, for give or take 40mins. Once ready, cut them in two.

Cake

Blend all the dry ingredients together and then incorporate the oil and the egg with a whisk, gently. Toss it all in the oven, in a buttered and floured cake mold at 375F for 5mins. Once cooked and cold, cut it into the desired pieces.

Plating

Play all around with all the elements you have at hands; the beets, the poached scallops, the tartare and the cake.

Bon appétit!