



SEARED SCALLOPS WITH LEMON BEURRE BLANC AND TRUFFLE PEELINGS



QimiQ VORTEILE

- Acid, heat and alcohol stable
- 100% natural, contains no preservatives, additives or emulsifiers
- Emulsifies with butter
- Sauce can be kept warm in a water bath without danger of breaking



30



mittel

ZUTATEN FÜR 4 PORTIONEN

SEARED SCALLOPS

12 Stück Jakobsmuscheln, groß

3 EL Butter, ungesalzen

1 TL Kosher Salz

1 TL Weißer Pfeffer

LEMON & CORN BEURRE BLANC

1 EL Schalotte(n), fein gehackt

1 TL Pfefferkörner

0.25 TL Kosher Salz

0.25 TL Weißer Pfeffer

1 Stück Bay Leaf

0.3 Tasse(n) QimiQ Sahne-Basis

0.5 Tasse(n) Maispüree

0.3 Tasse(n) Weißwein

1 TL Zitronensaft

6 OZ Butter, ungesalzen

1 TL Schnittlauch, gehackt

PLATING

2 OZ Black Truffle Shavings

ZUBEREITUNG

1. Seared Scallops

- 1) Marinade the Scallops for 3 hours - Wash after the marinade.
- 2) Season the Scallops.
- 3) In a pan place, one TBSP of butter - Sear the scallops on both sides till brown and cooked through.

2. Lemon & Corn Beurre Blanc

- 1) In a saucepan, combine the Shallots, Peppercorn, Bay Leaf, and White Wine - Reduce by half.
- 2) Add the QimiQ Sauce Base and bring to a simmer.
- 3) Slowly add the butter with a stick blender.
- 4) Add the Corn Puree as you continue to blend- Season as needed.
- 5) Fold in the Chive.

3. Plating

- 1) Place four ounces of the Lemon & Corn Beurre Blanc in the middle of each plate.
- 2) Place three scallops on the middle of the plate.

3) Equally top with the Black Truffle.