



POPPY SEED POUCHES WITH SCALLOPS AND RED CABBAGE COULIS



QimiQ BENEFITS

- Creamy consistency
- Firmer and more stable fillings
- Full taste with less fat content



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE PASTA DOUGH

5 Egg(s)

150 g Ground poppy seeds

750 g All purpose flour

5 tbsp Olive oil

Salt

Nutmeg, ground

FOR THE FILLING

250 g QimiQ Sauce Base

240 g Cottage cheese min. 20 % fat

40 g Pickled ginger, finely chopped

8 g Orange zest

3 Egg yolk(s)

Salt

Black pepper, freshly ground

FOR THE RED CABBAGE COULIS

250 g QimiQ Sauce Base

80 g Butter

180 g Red cabbage, coarsely chopped

80 g Apple(s), diced

60 g Celeriac, diced

60 g Onion(s), diced

10 g Sugar

125 ml Red wine

250 ml Vegetable stock

0.5 small

pinch(es) Ginger powder

0.5 small

pinch(es) Cloves, ground

1 small pinch(es) Cinnamon, ground

0.5 tsp Marjoram, dried

0.5 Orange(s), finely grated zest

Salt

Black pepper, freshly ground

80 g Brown butter

FOR THE SCALLOPS

30 pcs Scallops, fresh

80 g Cocoa butter

80 ml Olive oil

Salt

Black pepper, freshly ground

Cilantro / coriander, ground

METHOD

1. For the dough: mix the eggs and poppy seeds together and pour into a Pacojet beaker. Freeze for approx. 24 hours.
2. Pacotise the mixture and place into a mixing bowl. Add the flour, olive oil and spices and knead with a dough hook to a smooth dough. Allow to rest in a refrigerator for 2 hours.
3. For the filling: mix all ingredients together and season to taste.
4. Roll the dough out thinly with a pasta machine and cut in half. Place teaspoonfuls of the filling about 6,5 cm apart on one of the sheets of the dough. Cover with the second sheet and cut into approx. 6,5 cm ø circles around the filling. Press the edges firmly to seal.
5. For the red cabbage coulis: heat the butter in a sauce pan. Add the cabbage, apples, celeriac and onions and sauté. Add the sugar and caramelize lightly. Douse with the red wine.
6. Cover and cook for approx. 20 minutes.
7. Add the vegetable stock, QimiQ Sauce Base and spices, blend and strain. Season to taste.
8. Cook the poppy seed pouches in salted water for approx. 2-3 minutes. Toss in the brown butter.
9. Season the scallops and fry in a hot pan with olive oil and cocoa butter on both sides. Serve with the poppy seed pouches and red cabbage coullis.