



# SEARED SCALLOPS WITH LEMON BEURRE BLANC AND TRUFFLE PEELINGS



## QimiQ BENEFITS

- 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



medium

## INGREDIENTS FOR 4 PORTIONS

### SEARED SCALLOPS

**12 pcs** Scallops, large

**3 tbsp** Butter, unsalted

**1 tsp** Kosher salt

**1 tsp** White pepper

### LEMON & CORN BURRE BLANC

**1 tbsp** Shallot(s), finely chopped

**1 tsp** Pepper corns

**0.25 tsp** Kosher salt

**0.25 tsp** White pepper

**1 pcs** Bay Leaf

**0.3 cup(s)** QimiQ Sauce Base

**0.5 cup(s)** Corn puree

**0.3 cup(s)** White wine

**1 tsp** Lemon juice

**6 OZ** Butter, unsalted

**1 tsp** Chives, minced

### PLATING

**2 OZ** Black Truffle Shavings

## METHOD

### 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.