



Scallops, potatoes and tender leeks

Ingredients for 8 servings

Preparation time: 40 min

Cooking time: 20 min

Scallops and sauce

- 40 pieces of scallops
- 2 pieces shallots
- 1 leek
- 400 g heavy cream (14 oz)
- PM white wine of Savagnin
- PM garlic
- PM thyme
- Peppercorns

Side

- 12 Roseval potatoes
- 24 spring leeks
- PM white stock
- 1 carton leek sprouts
- PM chopped truffle

Preparation

Scallops and sauce preparation

Open the shells, separate the bards from the scallops. Rinse thoroughly, drain and set aside for the sauce, gently clean the scallops and put them on a cloth. Slice leek and shallots. In a casserole dish over high heat, sauté the bards, drain, add a knob of butter and sweat the garnish, and put the bards. Deglaze 3 times with the Savagnin wine, add heavy cream and cook over low heat for 30 min, put through a fine chinois, reduce.

Side

Peel the Roseval potatoes, using a melon baller to form marbles. In a sauté pan with a knob of butter, fry the marbles, cover with white stock, bake covered. Cut the base of the leeks, remove the green, boil in a saucepan, drain, and cool; cut batons 5 cm (2 inch) lengthwise.

Finishing

Reheat the marbles and batons in a sauté pan

with chopped truffle and the sauce slightly loosened with white stock. Color the scallops on both sides, put in the oven at 180 °C (355 °F) for 2 min. Arrange nuts in the center of the soup plate, and in the middle place the seasoned leek sprouts. Around the plate, place the marbles and batons, complete with some truffle slices.