

oasted scallops with butter, white floc de Gasconne emulsion and lemon reduction

Ingredients of the emulsion:

50 cl of whole milk
20cl White Floc of Gascony
1 egg yolk
Salt
The juice of a lemon

Ingredients for cooking:

20 scallops
Olive oil
A knob of butter
Fine salt

Preparation of the emulsion:

Warm the milk to about 60 ° C. Add the Floc de Gasconne, the lemon juice, the egg yolk and a pinch of fine salt. Emulsify with a dipping mixer, keep warm without boiling.

Cooking:

Preheat the pan slightly with a tablespoon of olive oil. Season the salt scallops on all sides.

Put them gently in the hot oil to grasp them. Cook for one minute without touching them.

Lower the temperature, add a knob of butter, turn the nuts over, finish cooking for one minute by spraying the butter.

Finishing:

Emulsify the sauce. Arrange walnuts and Floc de Gasconne / lemon mousse.

Accompanying idea:

This dish can be served with a fine purée of cauliflower or squash and some cubes of granny smith apples for freshness