

THIS RECIPE IS OFFERED TO YOU BY BAUDOIN MILLET TO ENHANCE YOUR CHABLIS 1ER CRU

INGREDIENTS

12 SCALLOPS

JUICE ½ ORANGE

JUICE 1 LEMON

2 TBSP WALNUT OIL

4 TBSP RAPESEED OIL
(OR OTHER NEUTRAL OIL)

SPICE MIX
(PINK PEPPERCORNS, CORIANDER, JUNIPER BERRIES, CHILIES)

½ CONTAINER FRESH CHIVES

SALT, PEPPER



PREPARATION

FIRST, PREPARE THE LEMON VINAIGRETTE TO MARINADE THE SCALLOPS. IN A MORTAR OR BLENDER GRIND 1 TBSP OF THE MIXED SPICES. IN A BOWL, COMBINE THE JUICES, CRUSHED SPICES AND OILS. FINISH THE MARINADE BY ADDING SALT AND PEPPER. FINALLY, EMULSIFY THE MARINADE WITH A FORK OR SMALL WHISK (SET ASIDE 30 MIN. IN THE FRIDGE).

CLEAN THE SCALLOPS ON A CLEAN WORK SURFACE. SLICE THEM INTO THIN SLICES, CARPACCIO STYLE, AND PLACE THEM ON INDIVIDUAL PLATES. ALL YOU HAVE TO DO IS POUR THE PREVIOUSLY STRAINED (TO KEEP OUT SPICE BITS) MARINADE OVER THE SCALLOPS. THEN SPRINKLE WITH A FEW PINCHES OF CHOPPED CHIVES. YOUR SCALLOP CARPACCIO IS READY! YOU CAN ENJOY IT RIGHT AWAY OR KEEP IT IN THE REFRIGERATOR FOR A MAXIMUM OF ONE HOUR.