

Cream of celery soup, spinach sauce, bay scallops and lemon zest

Recipe for 4 persons

Description

A cream of celeri brought to another level with a seafood flavor, enhanced by the freshness of lemon.

Note

If you cannot find bay scallops, this dish would be great with any other kind of scallops as well.

Serve nice and hot for best results.

Ingredients

Cream of celeri soup

- 2 Unit(s) Onion
- 4 Clove(s) Chopped garlic
- 30 Ml Olive oil
- 1 Unit(s) Celeriac
- 1.25 Ml Chicken stock
- 4 Unit(s) Yukon gold potatoes
- 60 Ml 35% cooking cream

- Butter
- Vegetable oil
- Salt and pepper

Spinach cream

- 8 Handful(s) Spinaches
- 125 Ml 35% cooking cream

- Butter
- Vegetable oil
- Salt and pepper

Bay scallops

- 20 Unit(s) Bay scallops
- 30 Ml Olive oil
- 1 Unit(s) Lemon zests

- Butter
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **425 F°**

Preparation

Peel and chop the onions.

Peel and chop the garlic.

Prepare the chicken stock.

Peel the celeri root and cut into cubes.

Peel the potatoes and cut into cubes.

Cream of celeri soup

In a saucepot with a thread of oil on med-low heat, place the onions and garlic and sweat them until translucent. Add the celeri root, potatoes and chicken stock. Bring to a boil. Lower the heat, cover and let simmer for 20 minutes or until the vegetables are soft. With a hand blender, blend the soup until it reaches a smooth consistency then add the cream and rectify the seasoning with salt and pepper. Keep hot.

Bay scallops

In a hot non-stick pan with a thread of oil and a bit of butter, sear the scallops to give them a beautiful golden color. Season and set aside on a baking sheet or plate.

Spinach cream

Bring the cream to a boil. Place the spinach and hot cream in a blender and blend until nice and smooth. Adjust seasoning and set aside.

Plating

Ladle the cream of celeri soup into a deep plate or bowl. Place the bay scallops in the center. Garnish with a thread of spinach cream, some lemon zest and some micro greens.

Bon appétit!