

Leeks fondue with white wine, pan seared scallops with saffron sauce in a verrine |

Recipe for 12 tapas

Description

Bay scallops sautéed in butter, cooking juices flavored with saffron and a touch of cream, served on a leek fondue with white wine.

Note

Wash the chopped leeks in a large volume of cold water and make sure to get them back from the top rather than pouring into your sieve as the earth settles at the bottom.

Ingredients

For the leek fondue

- 600 Gr Leek
- 150 Ml White wine

- Butter
- Salt and pepper

For the scallops with saffron sauce

- 400 Gr Bay scallops
- 100 Gr Shallot
- 100 Ml White wine
- 200 Ml Cream 35%
- 1 Pinch(es) Saffron

- Butter
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Cut the leek into quarters lengthwise and then slice it. Wash the leeks in cold water. Mince the shallot.

Leek fondue preparation

In a saucepan, melt a knob of butter, add the leeks and white wine and simmer for 15-20 minutes covered, stirring occasionally. Season with salt.

For the scallops with saffron jus

In a large skillet, place a knob of butter and wait until it becomes nutty. Sear the scallops over high heat for 1 minute each side. Remove scallops from pan and set aside in a bowl. In the same pan, sweat the shallots with a knob of butter and deglaze with white wine. Add the juices of the scallops and saffron and reduce by half. Add cream and bring to a boil. Return the scallops to the sauce and reheat a few moments.

To serve

In small glasses, place a little bit of leek fondue and finish with four scallops and a drizzle of saffron sauce.

Bon appétit!