

# One side only pan seared sea scallop, sautéed mushrooms and champagne sauce |

**Recipe for 4 portions**

## **Description**

Sea Scallops (U10) seared on one side only and served with sautéed Paris mushrooms and a creamy Champagne sauce.

## **Note**

You can vary the mushrooms following the season.

## **Ingredients**

### For the Champagne sauce

- 100 Gr Shallot
- 225 Gr Mushroom
- 125 Ml Champagne
- 200 Ml Cream 35%
  
- Butter
- Salt and pepper
- Vegetable oil

### For the scallops

- 8 Unit(s) Giant scallop (u12)
- 8 Sprig(s) Chives
  
- Butter
- Salt and pepper
- Vegetable oil

## **Preparation**

- Preparation time **30 mins**

### General preparation

Mince the shallot. Clean and slice the mushrooms. Mince the chives.

### Champagne sauce preparation

In a saucepan heat a knob of butter and sweat the shallots, add mushrooms, salt and pepper and cook 3 minutes. Pour the champagne and reduce by half over low heat for about 10 minutes. Add cream and cook until the sauce thickens.

### Scallops preparation

Season the scallops on one side only. In a hot pan, drizzle some vegetable oil and sear the scallops on the seasoned side for 2-3 minutes. You can add a knob of butter to help the coloration. Turn them over and remove from the heat while basting them with the foamy butter. You can also finish the cooking in the oven for 2 minutes.

### To serve

On your plate, place a spoonful of mushrooms, place 2 scallops on top and pour the Champagne sauce on top and around. Garnish with some chopped chives.

**Bon appétit!**