

# Pan-fried scallops, butternut caviar, coffee frothed milk

## Recipe for 4

### Description

A delicate starter with unexpected flavours.

### Note

Spaghetti squash can be a very interesting substitute, it will look nice with all the filaments.

### Ingredients

#### Scallops

- 8 Unit(s) Giant scallop (u10)
- Butter
- Salt and pepper
- Olive oil

#### Butternut squash caviar

- 1 Unit(s) Butternut squash
- 1 Unit(s) Lemon juice
- Butter
- Salt and pepper
- Olive oil

#### Coffe frothed milk

- 1 Liter(s) Milk
- 3 Tbsp Coffee beans
- 1 Tbsp Grated parmesan
- 1 Tbsp Soy lécithin
- 20 Gr Butter
- Butter
- Salt and pepper
- Olive oil

#### Last touch

- 2 Unit(s) Radish
- 4 Pinch(es) Young beet sprouts
- 4 Pinch(es) Sea salt flakes
- Butter
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

#### Prep

#### **Scallops**

Remove the muscle on the side of the scallops, it is not easy to eat once cooked, set them aside on absorbing paper in the fridge.

#### **Butternut**

Wrap the butternut in aluminum foil.

Toast the coffee beans in a hot oven for 4-5 minutes.

#### **Last touch**

With a mandolin, finely slice the radishes. Keep them in cold water in the fridge, you'll place them on the plate before serving.

### Butternut squash caviar

Place the squash in a hot oven (400°F) for about 40 minutes (cooking time will depend of how big the squash is and how powerful your oven is)

Peel it once out of the oven and keep a piece of about 50 gr for the milk.

Mix the squash with the lemon juice and a drizzle of olive oil.

### Coffee frothed milk

In a sauce pan, bring the milk to a boil with the left over squash, add the coffee beans, the parmesan and the soy lecithin.

Pass the milk through a sieve then add the butter while emulsifying the milk.

Season to taste.

### Plating and last touch

#### **Scallops**

In a hot pan with a little butter and olive oil, season the scallops and sear them on one side.

Make sure its well colored, they will stop sticking when its the case. Then just put them in the oven for 3 to 4 minutes before serving.

#### **Plating**

With a ring mould, put some butternut squash in the middle of the plate.

Place two scallops onto the squash.

Lay a generous spoonfull of coffee on the top, finish with the microgreens.

**Bon appétit!**