

Pan seared and flambéed scallops, wild mushrooms, garlic and fine herbs

Recipe for 4

Description

Pan seared scallops, flambéed with a Quebec gin, accompanied by wild mushrooms.

Ingredients

Scallops

- 16 Unit(s) Giant scallop (u12)
- 1 Oz Canopée gin
- Butter
- Salt and pepper
- Vegetable oil

Mushrooms

- 1 Cello Shimeji mushrooms
- 12 Unit(s) Shiitake mushroom
- 2 Unit(s) Portobello mushroom
- 3 Clove(s) Garlic
- 0.25 Bunch(es) Parsley
- 0.25 Bunch(es) Chives
- Butter
- Salt and pepper
- Vegetable oil

Finishing

- 0.25 Cup(s) Japanese breadcrumbs (panko)
- 1 Tbsp Melted butter
- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Preparation

Remove the nerve from the scallops if necessary and place them on absorbent paper.

Finely slice the chives, mince the parsley and mince the garlic.

Cut the heads off the Shimeji mushrooms.

Remove the stem and chop the Shitake.

Remove the stem and make little cubes from the Portobello.

Scallops

In a hot skillet with oil and a knob of butter sear the scallops on one side only. Do not touch them until they are well caramelized. Season with salt and pepper. Once they unstick on their own they

are ready. Once done, add the gin and flambée until the alcohol has burned off. Set aside.
When ready to serve, flash in the oven for 3-4 minutes.

Mushrooms

In a hot skillet with oil, cook down the mushrooms, season with salt and pepper and make sure you get a nice coloration. Set aside. When ready to serve add the garlic and herbs and cook for 2-3 minutes.

Season to taste.

Panko

Place the panko with a tablespoon of melted butter and a pinch of fleur de sel in a mixing bowl. Combine well. Transfer to a baking sheet and place in the oven for 3-4 minutes or until golden brown.

Plating

In a sombrero plate, line the bottom with the sautéed mushrooms and top with the caramelized scallops. Sprinkle with the panko and garnish with young sprouts.

Bon appétit!