

Pan seared scallops with chorizo and white wine, carrot and zucchini linguini, tarragon |

Recipe for 12 Tapas



Description

Small scallops in a creamy sauce infused with chorizo, on vegetable linguine flavored with smoked paprika.

Ingredients

For the scallops

- 400 Gr Frozen bay scallop
- 15 Gr Butter
- 1 Dash Canola oil
- 100 Gr French shallot
- 100 Gr Spanish chorizo
- 100 Ml White wine
- 2 Sprig(s) Tarragon
- 100 Ml 35% cooking cream

- Salt and pepper

For the linguine

- 200 Gr Carrot
- 200 Gr Zucchini
- 0.50 Tsp Smoked paprika

- Salt and pepper

Preparation

- Preparation time **30 mins**

For the mise en place

Cut the chorizo in small cubes.

Pick and chop the tarragon.

Peel the carrots, cut the zucchini and the carrots in section of the same size.

Slice it in the mandolin finely (paper thine) and julienne it.

Peel and chop the French shallots.

For the scallops

In a medium hot pan, sweat the chorizo for a minute, add the shallots, the scallops and the butter,

sweat it one more minute, deglaze with the wine, reduce it as a syrup, add the cream and let it cook 3 more minutes on medium heat. Add the tarragon at the real end and fix the seasoning.

Vegetables

In a hot pan with oil and butter, sweat the carrots but keep it crunchy, and add the zucchinis, cook it until tender and add the paprika, salt and pepper.

For the plating

In a small bowl, put the linguine in the bottom, add 4 scallops on the top and pour the sauce generously.

Bon appétit!