Seared scallop, celeriac puree and chorizo oil

Recipe for 4 persons

Description

One side only, pan-seared scallop served on a smooth purée of celeriac and topped with chorizo oil and chives.

Note

Prefer IQF scallops that are frozen immediately on fishing boats that ensure high quality.

Ingredients

For the chorizo oil

- 40 Gr Spanish chorizo

- Vegetable oil
- Salt and pepper
- Butter

For the celeriac puree

- 500 Gr Celeriac
- 50 Ml Cream 35%
- 1 Pinch(es) Nutmeg

- Vegetable oil
- Salt and pepper
- Butter

For the sear scallops

- 8 Unit(s) Giant scallop (u10)
- 4 Sprig(s) Chives

- Vegetable oil
- Salt and pepper
- Butter

Preparation

- Preparation time **30 mins**

General preparation

Remove the muscle from scallops. Cut the chorizo into small cubes. Peel the celeriac and cut into pieces. Chop the chives.

Celeriac purée preparation

In a saucepan, place the celery and cover with water over the vedgetable. Add salt and cook over very low heat for 20-25 min until tender. In a saucepan, heat cream over low heat. Season with salt and pepper and add the freshly grated nutmeg. Drain the well and place in the bowl of a food processor. Mix until you get a smooth puree. Add the cream gradually, making sure the texture doesn't get too liquid.

Chorizo oil preparation

In a hot skillet, fry the diced chorizo over medium-low heat for 10-15 minutes. Place the diced chorizo on absorbent paper and reserve oil from the cooking of chorizos.

Scallops preparation

Pat the scallops dry and season with salt and pepper. In a hot skillet, drizzle enough vegetable oil to cover the surface and sear the scallops on one side over high heat. Cook for 2-3 minutes until golden.Add a knob of butter turn them over and remove from the heat to let them finish to cook slowly.

To serve

On each plate or in large shallow glass dishes, serve some celeriac puree, two scallops, then garnish with a little chorizo oil, chopped chives and chorizo dice.

Bon appétit!