

Ruinart

DOM RUINART BLANC DE BLANCS

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SCALLOPS, CAULIFLOWER, ROMANESCO CABBAGE, ROASTED NUTS



INGREDIENTS

Serves 6

Preparation time: 45 minutes

Cooking time: 30 minutes

- 18 scallops
- ¼ Romanesco cabbage
- 1 lemon
- 1 orange
- 2 tablespoons roasted hazelnuts
- 500g of cauliflower
- 1 onion
- 50cl of vegetable stock
- 20cl of double cream
- Salt, pepper, fleur de sel
- Olive oil

By
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The cauliflower velouté

Heat the vegetable stock.

Wash the cauliflower and the Romanesco; chop up the tops.

Blanch them separately in boiling salted water for 3 minutes; drain and let cool. (Blanching the cauliflower ahead of time helps it lose its bitterness.) Peel and thinly slice the onion. Sweat the onion in olive oil; add the cauliflower florets. Pour in the vegetable stock and the double cream; cook over

low heat for 30 minutes. Add a pinch of salt.

When finished cooking, blend together and sift. Crush and roast the hazelnuts.

The Scallops

Ask your fishmonger to pre-prepare the scallops. Heat a teaspoon of olive oil in a pan and sear the scallops for 1 minute on each side (adjust time depending on size); season with salt and pepper. Heat the tops of

the Romanesco; add the crushed hazelnuts.

The presentation

Place the Romanesco in the center of a deep plate and pour the velouté around it. Top with the scallops. Sprinkle with orange and lemon, zested using a grater. Embellish with the shaved vegetables. Add a pinch of fleur de sel.

CHEF'S TIPS Monitor the color of the scallops to check their doneness. They should be nicely golden on both sides, while the center should remain pearly, as if still raw.

