

SCALLOPS WITH CUCHAULE CRUMBLE BY HÉLÈNE JUNG

Ingredients (For 4 people)

- Crumble:
- 50 g cuchaule, crust removed
- 4 saffron filaments
- 30 g butter
- 30 g caster sugar
- 1 pinch powdered cloves
- 1 pinch powdered cardamom
- 1 pinch salt
- Vinaigrette:
- 1 minced shallot
- 1 tbsp Bénichon mustard
- 2 tbsp balsamic vinegar
- 2 tbsp olive oil
- 1 tbsp hazelnut oil
- Salt and pepper
- Purée
- 200 g pumpkin
- 1 clove of garlic
- ½ shallot
- 1 pinch curry powder
- 1 pat of butter
- ½ dl cream
- 2 tbsp bitter orange marmalade
- Salt and pepper
- Scallops:
- 12-16 scallops
- Biryani spice curry mix
- 1 dash of olive oil
- Cognac or Grand Marnier

Preparation:

For the crumble:

Chop the cuchaule with the saffron and place in a bowl. Add the caster sugar, butter, spices and salt. Crumble between the fingers to obtain a grainy texture.

Place on a sheet of parchment paper.

Bake in the oven for 10 minutes at 190° C. Leave to cool.

For the vinaigrette:

Mix the chopped shallot, Bénichon mustard and balsamic vinegar. Stir, then add the oils. Season with salt and pepper.

For the purée:

Dice the pumpkin and sauté it with the garlic, shallot, curry and butter.

Add a little water and simmer until the pumpkin is tender.

Blend with an immersion blender, adding the butter and cream. To finish, add the 2 tbsp of bitter orange marmalade.

For the scallops:

Season the scallops with the curry and olive oil.

Sear them in a hot pan. Turn them over and deglaze with Cognac or Grand Marnier.

Reserve the scallops and add the deglazing juices and pumpkin purée.

To serve:

Choose a large serving dish, and stack up a salad to create volume. Place the vinaigrette in a small verrine and place it next to the salad.

Arrange 3 tbsp of pumpkin purée alongside it and draw it out to create a point.

Place the scallops on top and sprinkle them with cuchaule crumble.

