

## Scallops with smoked bacon in a Brouilly Cream

(Serves 4)

### Appetizer

### Ingredients:

20 pieces scallops, without the coral  
2 tablespoon olive oil  
Salt and freshly ground pepper

#### *Crème brouilly:*

50 grams (2 oz) shallot, finely chopped  
20 grams (3/4 oz) butter  
100 millilitres fish fumet (stock)  
100 millilitres veal stock  
1 bottle Brouilly red wine  
30 grams (1 oz) butter, cut in cubes  
300 millilitres cream

#### *Cabbage:*

½ small summer cabbage  
heart cut in julienne  
1 tablespoon butter, not clarified  
2 tablespoons onions, chopped  
2 tablespoons bacon, finely diced  
Salt and freshly ground pepper  
½ cup mashed potatoes

#### *Garnish:*

1 pinch cracked peppercorns  
20 pieces chives  
20 thin slices crisp bacon



## *Preparation:*

1. Blanche cabbage in boiling water. Sauté bacon and onions in a skillet, add cabbage and cook for about 5 minutes. Season to taste with salt and peppers. Add mashed potatoes and reserve.
2. Sear the scallops in a frying pan with olive oil until golden brown on both sides. Season with salt and pepper.
3. Combine shallots, fish fumet, veal stock and Brouilly. Let it reduce to syrupy consistency and then add the cream. Reduce again to half. Strain and add the butter season, to taste with salt and pepper
4. To assemble, spoon the sauce onto the plate and place the cabbage in the centre of the plate. Arrange the scallops around the cabbage. Garnish with the crisp bacon and chive stem.

