

# *Pan-Fried scallops on a bed of parsnip purée*

*for 2 persons*

## **Ingredients :**

- 8 scallops (without coral)
- 2 tablespoons of olive oil
- 40 g butter
- Salt and pepper
- A few sprigs of chives
- 300 g parsnip
- 50 ml thick crème fraîche



## **Preparation :**

### **Preparation of the parsnip purée :**

Parsnips : Peel the parsnips and cut them into evenly sized pieces (2-3cm).

In a saucepan, cover the parsnip pieces with salted water. Cook for about 15-20 minutes or until tender.

Drain and blend the parsnips : drain the parsnips and return them to the saucepan. Add the butter and crème fraîche. Season with salt and pepper.

Blend everything together using a hand blender until you have a smooth purée.

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## **Cook the scallops :**

In a frying pan : heat the olive oil over medium-high heat. Add the butter and allow it to melt without burning.

Fry the scallops : when the pan is hot, carefully place the scallops in it.

Fry them for about 1 to 2 minutes on each side, until they are golden brown and slightly crispy on the outside, while remaining tender on the inside. Season with salt and pepper during cooking.

Once cooked, remove the scallops from the pan and leave them to rest for a few moments.

## **Assemble the dish :**

Place a generous spoonful of parsnip purée in the centre of each plate.

Arrange the scallops on top of the purée and sprinkle with chopped chives to add a touch of freshness.

## **Advice :**

For a touch of color and crunch, add a few sautéed vegetables (such as carrots or green beans).

This dish pairs beautifully with a glass of our **2020 Brut Millésimé** champagne, made from 100% Chardonnay grapes, creating a perfect harmony between the lightness of the scallops and the finesse of our champagne.

