



# Scallops, egg and mustard



## Preparing the scallops

Heat a grill pan. Season the scallops and brush with olive oil. Grill them in the pan until they have a roasted texture. Remove from the pan and leave for one minute to allow the flavour to develop. Halve and serve. Season the chopped egg white (see Preparing the chive oil with egg) with some Balsamic vinegar, salt, pepper and olive oil. Add to the scallops.

## Preparing the pickled cauliflower

Mix all the ingredients apart from the cauliflower, bring to the boil then reduce to a quarter of its original amount. Chop the cauliflower into small florets and steam with the stock for 20 minutes at 90 °C.

## Rezept für 4

### Ingredients for the scallops

4 scallops  
Salt, pepper  
1 tablespoon of olive oil

### Ingredients for the pickled cauliflower

1 cauliflower  
50ml of gherkin vinegar  
200ml of water  
Salt  
Some sugar  
Some mustard seeds  
Some coriander  
2 springs of estragon

### Ingredients for the chive oil with egg

1 chicken egg  
100g of chives  
250ml of rapeseed oil

### Ingredients for the mustard wafers

250ml of water  
30g of Dijon mustard  
10g mustard powder  
10g xanthan gum  
23g of egg white powder  
Salt, pepper  
Sugar



### Preparing the chive oil with egg

Chop the chives small and mix with the rapeseed oil. Shake the mixture then put it into the fridge. Pass through a cloth. Cook the chicken egg for 7 minutes then blanch with ice-cold water. Remove the shell, halve the egg and remove the yoke. Chop the yoke and fill the two egg-white halves with chive oil.

### Preparing the mustard wafers

Mix the water and the xanthan. Season the mixture with salt, pepper and sugar. Add the egg white powder. Beat for 10 minutes with a mixer and spread out 2mm thick on a steel tray covered with baking paper. Dry for 3 hours at 60 °C.

### Preparing the herb vinaigrette

Mix all the ingredients together.

### Anrichten

## Serving

Arrange all the ingredients and round off with some herb vinaigrette.

## Cooking level for the pickled cauliflower

With Preheat

20 minutes | Steam setting at 90 °C

## Cooking level for the mustard wafers

With Preheat

3 hours | Hot Air setting at 60 °C

### Ingredients for the herb vinaigrette

1 tablespoon of olive oil  
1/2 tablespoon of white wine vinegar  
1 tablespoon of bouillon  
1/4 shallot, chopped small  
1/2 bunch of chives, chopped small  
Salt, pepper, celery salt