

D'CACTUS REZEPT VUN DER WOCH

FEIERDEEGS
EDITIÖUN



NOIX DE ST. JACQUES
À LA BORDELAISE
AVEC



SCALLOPS À LA BORDELAISE ON A BED OF GREEN CABBAGE WITH TRUFFLE SHAVINGS

PREPARATION TIME: 40 MINUTES

LEVEL OF DIFFICULTY: MEDIUM

INGREDIENTS FOR 4 PEOPLE:

20 scallops

2 cuisse de poulet shallots (long and round)

1 garlic clove

100 g carrots

100 g celeriac

100 g leeks

300 ml red wine

150 ml veal stock

¼ green cabbage

70 g butter

250 ml crème fraîche

truffle shavings

salt

freshly ground black pepper

freshly grated nutmeg

olive oil

INSTRUCTIONS:

Peel and wash the carrots and celeriac, trim and wash the leeks.

Finely dice all three vegetables and sweat them in butter with one finely chopped shallot and the crushed garlic and season with salt and black pepper.

Use the red wine to deglaze, add the veal stock and leave the mixture to reduce.

Wash and trim the green cabbage then chop it up very finely.

Sweat the chopped cabbage in some butter with the remaining finely chopped shallot and season with salt, black pepper and some grated nutmeg.

Add the crème fraîche and leave to simmer for 10 minutes.

Sweat the scallops in some olive oil and season with salt and freshly ground black pepper.

Arrange the vegetables, cabbage and scallops on serving plates and decorate with the truffle shavings.