

Azure – Scallops Recipe

For mashed potatoes:

4 Yukon Gold Potatoes

1 Preserved Lemon- diced rind

1 cup milk

¼# butter

Boil potatoes whole with the peel on in salty water. Boil till a knife easily slides through the potatoes. Drain water and peel. Pass through a food mill. In a separate pot add milk, butter, lemon and warm to a gentle boil. Whip potatoes and milk mixture together then pass potatoes through a fine mesh chinois.

2# English Peas in shell

1 Shallot diced

De-shell peas and blanch in boiling water then immediately submerge in ice water. Saute shallot with butter and oil then add blanched peas and sauté till heated through.

4 Scallops Dry u-10

Sear the scallops for 1 1/2 minutes on each side. The scallops should have a 1/4-inch golden crust on each side while still being translucent in the center.

Assembly

Lay potatoes down in the center of the plate. Place scallops on top of potatoes. Drizzle veal jus around scallops and place two spoonful of peas over the scallops.