

Scallops, Sweet Potatoes, Gruyère

Recipe for 12 tapas

Description

A French classic: Creamy seafood sauce with scallops, sweet potato purée and a Gruyère cheese gratin.

Note

Feel free to experiment with the seafood you use in this recipe. Cubes of fish can always be a great replacement as well.

Ingredients

Sauce

- 500 Ml Milk
- 1 Unit(s) Onion
- 40 Gr Butter
- 40 Gr Flour
- 200 Gr Matane shrimps
- 200 Gr Bay scallops
- 1 Pinch(es) Ground coriander
- 1 Pinch(es) Nutmeg

- Salt and pepper

Purée

- 2 Unit(s) Sweet potatoes
- 1 Unit(s) Yukon gold potatoes
- 100 Ml Cream 35%
- 2 Tbsp Butter

- Salt and pepper

Garnish

- 125 Gr Gruyere cheese
- 4 Sprig(s) Parsley

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **450 F°**

Preparation

Mince the onion and the parsley. Grate the cheese. Peel the potatoes and sweet potatoes then cut them into cubes.

Sauce

In a sauce pot, melt the butter and the sweat the onions for one minute. Add the flour. Make a roux by continuing to cook the flour for 1 minute and then add the cold milk. Bring to a boil while continuing to stir. Add the nutmeg, cilantro and season with salt and pepper. Add the seafood and set aside.

Purée

In a large pot of salted boiling water, cook the potato cubes until they are tender and well done.

Strain and then mash them with the tool of your choice. Add the cream and butter. Season to taste and then transfer to a pastry bag.

Plating

In a cleaned scallop shell or a small dish, place the seafood mixture in the center. Make a ring of the purée all around. Garnish with the grated cheese and cook for 12 minutes. Sprinkle with parsley before serving.

Bon appétit!