

NOROHY

· VANILLE AUDACIEUSE & ENGAGÉE ·

SCALLOPS WITH CELERIAC & VANILLA



MAKES 4 PORTIONS

INGREDIENTS

Scallops (coral roe removed) 12

Citrus butter

Salted butter 100 g
Organic pale orange 1
Organic lemons 2
Organic limes 3

Orange rayu

Sunflower oil 4,5 cl
Soy sauce 1 tbsp
Organic orange 1
Cloves garlic 2
Spring onion 1
Fresh ginger 10 g
Espelette pepper 1 tsp
Toasted sesame seeds 1 tbsp

Vanilla-flavored cream of celeriac

TADOKA NOROHY 1 gem
Celeriac 600 g
Cream 30 cl
Butter 10 g
Chicken stock 1/2 cube

Some edible flowers
Or a handful of seeds with shoots
Lime and lemon zest

CITRUS BUTTER

Put all the citrus peel in a single bowl. Melt the butter over low heat and add 3 tablespoons of zest. **Leave** to cook over medium heat until the butter starts bubbling. **Pour** the butter into a bowl, cover the bowl with plastic wrap and set aside until it reaches room temperature. **Keep it** in the refrigerator until you are ready to use it.

ORANGE RAYU

Peel and finely chop the ginger, spring onion and garlic. **Set aside.**

Zest and juice the oranges and set them aside. **Heat** half the oil in a saucepan and add the ginger, garlic and onion. **Cook** over low heat for 10 minutes, stirring regularly so that the ingredients don't brown.

Add the remaining oil, the espelette pepper and sesame seeds and cook for 1 minute.

Take the saucepan off the heat and add the soy sauce, orange zest and juice.

Put the mixture in a bowl and set it aside at room temperature until you are ready to use it.

VANILLA-FLAVORED CREAM OF CELERIAC

Peel and dice the celeriac into large pieces.

Make 25cl of chicken stock using the half stock cube.

Store in the refrigerator.

Heat the butter in a large saucepan over medium heat.

Add the diced celeriac and sauté for a few minutes. Pour in the chicken stock, turn down the heat and cook over low heat for 20 minutes.

Check that there is always a little stock at the bottom of the pan during cooking.

Blend the celeriac and stock using an immersion blender.

Add the cream and a dose of TADOKA, then let them dissolve over low heat, stirring all the while. Check the seasoning.

Keep the cream hot until you are ready to use it.

COOKING & PLATING THE SCALLOPS

Melt the citrus butter in a large skillet over a medium-to-high heat.

Cook the scallops for 30 seconds on each side, turning them over gently.

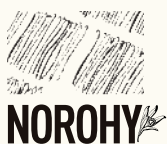
Take them off the heat, grind on some black or Timut pepper and serve immediately.

Arrange a few spoonfuls of cream of celeriac and 3 scallops on each plate.

Make a furrow in the cream and fill it with 1 teaspoon of rayu.

Sprinkle on the citrus zest, the seeds with shoots and/or edible flowers and serve immediately.

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