



## **Pan Seared Scallops, Flambéed Calvados, Celeriac Purée and Caramelised Baby Onions**

by Jean Marie Vaireaux

Out of the Blue

### **Ingredients**

4 scallops, cleaned  
1 celeriac  
½ lemon  
green part of a leek  
½ carrot  
handful baby onions (or small round shallots)  
1 bunch spring onion  
½ glass of Calvados (or gin, whiskey, pastis)  
200g butter  
1 tsp. honey  
salt & pepper

### **Method**

Leave the scallops out at room temperature for an hour prior to cooking.

#### **For the celeriac**

Peel the celeriac and cut into chunks, keeping some for julienne later, and boil in water. Strain and while still hot blend in soft butter slowly until you obtain a velvety and smooth purée – season.

#### **For the julienne**

Cut the carrot, celeriac and leek green in little strips or julienne. Cook them gently in a little water, butter and salt in a shallow pan for about 2 minutes.

#### **For the spring onions**

Peel and clean the spring onions. Chop the green part as you would parsley and keep for later. Cook the spring onions in a little water, salt and butter in a shallow pan as you did for the julienne vegetables. Again for 2 minutes.

#### **For the caramelised baby onions**

Drop the baby onions in a frying pan with butter, a spoon of water and the honey. Caramelize them gently until brown and shiny.

#### **For the scallops**

Heat the frying pan until it is very hot. Put the scallops in a bowl and completely coat with oil. Drop the scallops into the searing hot pan and sear for a minute on each side – only a minute – any more and they will be over cooked. Season with salt and pepper.

Flambé with the Calvados (or alcohol of your choice).

#### **To finish the dish**

Switch off the heat, add butter, the julienne vegetables, the spring onions and the baby onions and sprinkle with the spring onion green. Season with salt and pepper. Cover with a lid and leave to rest for 2 minutes. The steam and the butter work here to make a jus by itself.

**To serve**

Dress your plate with some purée, then the julienne. Sit the scallops on top of the purée and lay the scallions across. Dot the baby onions around the plate and spoon the jus over it all.

**Enjoy!**

Tips:

- preparation and cooking time 15 minutes
- scallops must be at room temperature.
- very very hot pan – no fat in the pan