



Scallops in their shells , covered with puff pastry and served with Champagne Zabaglione



Serves 6 people :

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| - 12 scallops | 3 pounds of queen scallops | For the sauce : |
| - 1 pound of already made puff pastry | | - 30 cl of « fumet de poisson » |
| - 1 tablespoon of flour | | - 30 cl of champagne |
| - 1 tablespoon of parsley | | - 6 egg yolks |
| - 70 gr of butter | | - 60 gr of butter |
| - 4 pounds of cooking salt | | - salt and pepper to taste |
| - 1 egg yolk | | |
| - salt and pepper to taste | | |

PREPARATION :

- * Slice the scallops in two halves . Wash , brush and rinse 6 large shells .
- * Roll out the puff pastry (about 4mm thick)
- * Cut out 6 squares a little larger than the shells .
- * Butter the shells , then fill them with the seafood , butter , (a little cream if you like) salt , pepper and parsley to taste .
- * Cover each of the shells with a puff pastry square
- * Press the pastry against the edges .
- * Decorate the lids with the remaining pieces of pastry.
- * Brush the top surface with the egg yolk mixed with a teaspoon of water.
- * Refrigerate for 10 minutes.
- * Preheat the oven to Th 7 (210° C)

Prepare the zabaglione :

- * Reduce the Champagne and the « fumet de poisson » under medium heat.
- * In a bowl , whisk the egg yolks with 4 tablespoons of cold water.
- * Then heat in a double saucepan , whisk in the fumet and Champagne sauce.
- * Remove from the heat and add the melted butter.
- * Season to taste . Keep the sauce in the double saucepan until you're ready to serve .

*Spread the cooking salt in the oven dripping pan. Place the shells on the pan and into the oven for 10 to 15 minutes .
When ready, serve immediately with the Champagne zabaglione sauce.



Champagne Mante

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