



COOK WITH MINUTY

SCALLOPS IN SHELL, POMEGRANATE AND MINUTY PRESTIGE BLANC

INGREDIENTS

- 6 fresh scallops, with complete shells
- 20 g crab meat
- 30 g button mushrooms
- 30 g arugula
- 1 tbsp clementine juice
- 15 g fresh pomegranate seeds
- 60 g unsalted butter
- 1 organic lemon
- 1 tbsp Minuty Prestige Blanc
- 1 kg coarse salt

PREPARATION

Preheat the oven to 240°C (464 °F). In a small hot pan, melt half the butter and add the diced mushrooms, lemon zest, and half of the lemon juice. Let it cook for 2 minutes, then add the chopped arugula and the clementine juice.

Prepare the shells. In the flat side of each shell, place the crab meat and a scallop. Top with the contents of the pan. Close the shells with their domed counterparts.

Cook the shells. Place the shells on a baking tray covered with coarse salt and bake for 10 minutes.

Make the jus. Meanwhile, melt the remaining butter in a small saucepan, add the pomegranate seeds, and the spoonful of wine. Remove from heat after 30 seconds.

Finish and serve. Take the shells out of the oven, remove the tops, and sprinkle the pomegranate seeds over the scallops. Serve immediately.

Extra tip

HOW TO CHOOSE SCALLOPS ?

For authentic scallops, look for the *Pecten maximus* label. Beware of «noix de Saint-Jacques,» often bay scallops. Opt for fresh scallops from your fishmonger.

WHAT TO USE INSTEAD OF ARUGULA ?

Arugula softens the acidity of citrus fruits. Replace it with puntarelle or, for a salty touch, sea lettuce.