



## **Diver Sea Scallops with Cauliflower and Blood Orange Grenobloise**

- Craig Hopson, Executive Chef, Picholine Restaurant, New York City

### **Ingredients:**

12 pieces diver sea scallops, jumbo size  
4 tbsp Olive oil  
Salt to season

### **Garnish:**

1 tsp parsley, chopped  
1 tbsp Capers  
1 ½ tbsp Croutons, fried crisp in clarified butter

### **Base sauce:**

6 tbsp Blood Orange Juice, reduced to 3 tbsp  
1 tbsp Brown Butter  
1/8 tsp Lemon Juice  
small pinch Salt  
Combine all sauce ingredients together in a mixing bowl with a whisk.

### **Cauliflower Puree:**

8 oz Cauliflower, chopped  
1 cup Milk  
1 cup Water  
1tbsp Mascarpone Cheese  
1 tsp Salt

Cook the cauliflower with the water and milk until tender, drain in a colander and puree in a blender, remove and whisk in the mascarpone, add salt as necessary.

### **Roasted Cauliflower:**

6 oz Cauliflower pieces, sliced evenly ¼ inch thick  
1 tbsp extra virgin olive oil  
salt to season

Arrange the slices on a baking tray in a single layer and brush with olive oil and sprinkle with salt, cook under the broiler until golden brown and tender.

### **To Serve:**

Warm the cauliflower puree, and the roasted cauliflower.  
Heat a large sauté pan and add the olive oil, season the scallops with salt and arrange in the hot pan. Continue to cook over a high heat until one side is golden brown around 3 minutes, turn over the scallops and lower the heat, cook for another 4 minutes.  
Remove the scallops from the pan and keep warm.  
Add the base sauce to the pan and then the other garnish ingredients.  
On four warm plates, spread the cauliflower evenly in the center of each plate.  
Place the scallops on top of the puree on each plate and spoon the sauce over each of the scallops.  
Place a piece of roasted cauliflower on top of each scallop and serve.

Serves 4.

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