

SCALLOPS WITH LEMONGRASS DRESSING AND CRISPY VEGETABLES



USED BRESC PRODUCTS



Coriander puree 450g



Lemongrass puree 450g



Red chilli puree 450g

INGREDIENTS

10

- For the scallops
- 10 large or 20 small scallops
- 10 stalks spring onion
- 3 small carrot
- 125 g bean sprouts
- 15 sheets rice paper
- baby lettuce
- white sesame seeds
- 20 g chives, chopped
- For the dressing
- 3 lime, grated peel and juice
- 8 g Bresc Coriander puree
- 8 g Bresc Red chilli puree
- 40 g fish sauce
- 13 g Bresc Lemongrass puree
- 10 g mint, chopped
- salt flakes and pepper
- 3 stalk spring onion

PREPARATION METHOD

Puree the ingredients with the stick mixer to make a dressing. Grate the carrot and slice the spring onions into thin julienne. Soak the sheets of rice paper and dab them dry. Cut them in two and place half a sheet in the centre of the other 4. Mix a little dressing into the carrot and spring onion.

Arrange some of the vegetables on the sheets. Fold them closed around the edges and roll them up tightly. Moisten the end a little and roll it up tightly. Slice the scallops thinly, marinate them in a little of the dressing and cook for 15 minutes until done. Brown the white sesame seeds in a dry pan. Deep-fry the spring rolls until golden-brown. Arrange the slices of scallop neatly and garnish with the lettuce, chives, bean sprouts, spring onion and dressing and season with salt flakes. Sprinkle some of sesame seeds over it. Cut the spring roll in half and add them to the dish. Serve with the chilli mayonnaise.