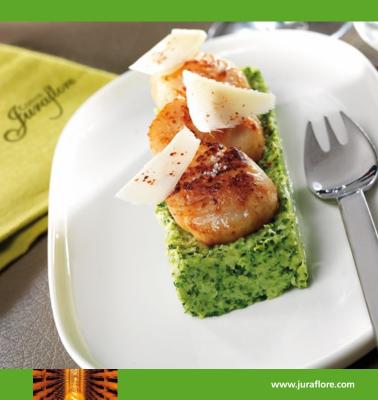
TASTY RECIPE



Scallops Lightly Baked



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Scallops Lightly Baked

in Transparent Paper Cases with Juraflore Comté Cheese

Ingredients (serves 6)

18 scallops 6 thin slices of Juraflore Comté cheese matured for 12 to 18 months 1 broccoli Nyons olive oil Sherry vinegar Curnin seeds Espelette chili Fleur de sel de Guerande, salt and pepper

Preparation

1 Wash and cook the broccoli in boiling salted water for 5 minutes.

2 Blend the broccoli with a dash of Nyons olive oil and a little sherry vinegar to obtain a smooth puree. Season and set aside, keeping it warm.

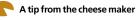
3 Cut out 18 small slivers of Comté cheese from the thin slices.

4 Cook the scallops until slightly coloured while remaining soft to the touch.

5 Arrange the scallops on the broccoli puree in a plate with a sliver of Comté cheese on each scallop. Put some Espelette chili and fleur de sel on each sliver of Comté cheese.



Preparation time: 20 min Cooking time: 30 min



Enhance the flavour of your dish by choosing a very fruity Juraflore Comté cheese matured for 18 months.

A tip from the wine waiter A fine white Burgundy with a tinge of flowers and fresh fruit is recommended.



All our recipes are at www.juraflore.com



Visit the **Juraflore** Fort des Rousses Comté cheese cellars For bookings: 0384600255 - www.fortdesrousses.com