

TASTY RECIPE

Juraflore
FROM FARM TO TABLE

Scallops Lightly Baked

en transparence de Comté Juraflore



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TASTY RECIPE

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

Cumin 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



A tip from the cheese maker

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: 03 84 60 02 55 - www.fortdesrousses.com