

CHABLIS

Pan-fried scallops

Creamy mango and rosemary vinaigrette

Ingredients. Serves 6

18 scallops
15cl / 6 fl oz olive oil
6cl / 2.4 fl oz Chablis
6cl / 2.4 fl oz water
½ mango
1 branch of rosemary
Salt
Pepper
300g / 10oz arugula salad

Preparation time: 20 minutes

Cooking time: 5 minutes

Accompanying wine:

**Chablis Premier Cru Mont-de-Milieu 2009 -
Domaine Simonnet-Fèvre**

Recipe

Wash the scallops well, then dry off with a clean tea towel.

Peel the mango and chop the flesh into small pieces. Place it into the bowl of a blender, add the rosemary leaves, the Chablis and the water, season with salt and pepper and blend to obtain a fine puree (if it is difficult to blend, add a little water to make the puree more fluid). Gradually add the olive oil to make the sauce, and put to one side.

In a hot non-stick frying pan, add a drop of olive oil and fry the scallops on a high heat for around one minute on each side. They should be golden brown.

Season with salt and pepper.

Immediately place on a plate with a bunch of arugula salad and add a circle of mango sauce.

Tips from the chef:

You can also serve this starter with braised leeks.



Tasting notes

This Chablis Premier Cru is an ode to spring with its floral notes in harmony with fruity, spicy and mineral scents. Its rich and balanced palate is just as expressive; a light touch of lemon combined with aromas of confectionery, pleasantly highlighting the delicateness of the scallops. The harmony of the food and wine plays on the complementary flavours and the subtlety of the aromatic notes, in a range of ripe white fruits and exotic fruits.