



SCALLOPS IN SAFFRON SAUCE

FOR 4 PORTIONS:

- 16 large scallops
- 1/2 tbsp butter
- 2 shallots, finely chopped sea-salt
- black pepper
- 150 ml DRY white wine
- 250 ml fish stock
- 200 ml crème fraîche
- 8-10 strands of saffron, dissolved



PREPARATION:

Rinse the scallops with cold water and pat dry. Separate the roe from the mussels. Set aside on a clean cloth. Heat the butter and add the shallots. Cover and set on low heat. Stew until clear.

Add the scallops to the pan, cook over a low heat for 1 minute, season. Add the roe too and cook for 1 more minute. Remove the scallops and roe from the pan and keep warm.

Add the wine to the shallots and reduce. Stir and reduce. Add the crème fraîche and the dissolved saffron and simmer until the sauce has thickened slightly. Divide the sauce between 4 plates and arrange the mussels and roe on top.