



CAVIAR PERLE NOIRE
CAULIFLOWER DELICATE CREAM
SPECIAL OYSTERS

(6 servings)



BY HEAD CHEF PASCAL LOMBARD



6
servings

INGREDIENTS

2 oysters n° 1
50 g of Caviar Perle Noire
1 cauliflower
20 g of ginger
1 lemon
0.5 l of milk
12 lemon marigold leaves
Salt, pepper

PROGRESSION

1. Open the oysters and save their water. Make them stiffen in their water, keep cool.
2. Cook the cauliflower in milk. Make a creamy purée. Grate the ginger and the lemon zest with a microplane grater. Pass through a sieve, adjust the seasoning, and cool down.
3. Incorporate half of the caviar seeds in the cauliflower cream, keeping some.
4. Season the scallops with vodka, lime juice and its zest, chives, shallots and 2 cl of olive oil, salt, pepper and Espelette pepper.
5. Make an emulsion with oysters water and the remaining cauliflower cream.

DRESSING

Dress the oyster and the cauliflower cream in a soup plate according to your taste. Place remaining caviar seeds and the emulsion.

LITTLE EXTRA!

Have a preference for Gillardeau special oysters, deliciousness with Blanc de Blanc champagne.

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