



CAVIAR PERLE NOIRE
SCALLOPS TARTAR
BRIGHTENED UP
BY GARDEN TOMATOES

(6 servings)



BY HEAD CHEF PASCAL LOMBARD



6
servings

INGREDIENTS

12 scallops
50 g of Caviar Perle Noire
300 g of "Green Zebra" tomatoes
300 g of "Coeur de Boeuf" tomatoes
5 cl of olive oil
3 cl of Sherry, 2 cl of vodka
1 lime
Salt, pepper, Espelette pepper

PROGRESSION

1. Open and cut the scallops with a knife. Keep cool.
2. Peel and deseed the tomatoes, remove the insides, dice the pulpy edges in 5 mm. Keep them in two distinct bowls.
3. Mix the insides with salt, pepper, Espelette pepper and 1 cl of Sherry to make two coulis, one red and one green.
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. Give tomato tartars a remaining olive oil dressing; 2 cl of Sherry, salt and pepper.

DRESSING

Dress with a pastry cutter and put the caviar gently above.

LITTLE EXTRA!

Go well either with vodka or very mineralised Sancerre or P. Cotat Mont Damné.

CAVIAR PERLE NOIRE
AQUADEM SA
24620 Les Eyzies-de-Tayac-Sireuil
Tel. + 33(0)5 53 29 68 13
www.caviar-perle-noire.com

HÔTEL-RESTAURANTS
LES GLYCINES****&SPA
24620 Les Eyzies-de-Tayac-Sireuil
Tel. + 33(0)5 53 06 97 07
www.les-glycines-dordogne.com