



CAVIAR PERLE NOIRE  
"A LA PLANCHA"  
SCALLOPS

(6 servings)



BY HEAD CHEF PASCAL LOMBARD



6  
servings

## INGREDIENTS

18 scallops  
50 g of Caviar Perle Noire  
Salt, pepper, Espelette pepper

## PROGRESSION

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Cook "à la plancha" very hot the scallops.

## DRESSING

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Place the caviar and enjoy.

## LITTLE EXTRA!

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Cook the scallops just pearly, they will be more delectable...

CAVIAR PERLE NOIRE  
AQUADEM SA  
24620 Les Eyzies-de-Tayac-Sireuil  
Tel. + 33(0)5 53 29 68 13  
[www.caviar-perle-noire.com](http://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](http://www.les-glycines-dordogne.com)