

Scallops Saint Jacques, puree of pumpkin, potato gnocchi and texturized olive oil.

Scallops Saint Jacques

C.S. Scallops Saint Jacques

Heat some oil in a frying pan.
Sumerge the saint Jacques in the eggs.
Roll them in the airbag harina.
Fry.

PUMPKIN PURE

500gr Pumpkin soup
25gr Gelcrem hot

Cook everything till boil steering constantly.
Keep cookng for approximately 1 minute more.

Potato Gnocchi

500gr creamy mashed potatoes
10gr Metilgel

Make a cream mashed potatoes.
Cool down.
Mix with the metilgel and let 3-4 hours in the fridge to hidrate.
Put in a pastry bag.
Bring some chicken stock to a boil.
By pressing the pastry bag on top of the boiling chicken stock cuttin with a small knife to gnocchi size.

Powder of olive oil and passion fruit

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100gr Olive oil
40gr Maltosec
0.2gr Passion fruit essential oil

Mix everything together with your hands.

Leaves to decoreta.
Freeze dried frutis to decorate.
(peas and beetroots)