

SCALLOPS WITH CABBAGE, BLACKCURRANT PEPPER AND LEMON THYME



serves 4

Ingredients for scallop papillotes

16 scallops

1/4 cabbage

3 carrots

1 leek

200 ml cream

lemon thyme

blackcurrant pepper

salt and pepper

Preparing the scallop papillotes

Slice cabbage, carrots and leek. Pre-heat your oven (175°C). Prepare 4 aluminum foils for the papillotes. In each of them, lay 4 scallops on a branch of lemon thyme, add carrots and leek slices to both sides, season with salt, little pepper and half a teaspoon of blackcurrant pepper per papillote. Cover with cabbage and start folding the foils to make a bag. Drop 50 ml of cream in each bag and fold the

papillote carefully until completely sealed. Bake for 20 minutes and serve with boiled potatoes.