

The Bourgogne Chardonnay Secret de Famille, Albert Bichot

Served on seared scallops with red kuri squash mousseline and roasted hazelnuts

Served at a dinner held at the Hôtel de La Poste restaurant on 18th November 2012, during the Hospices de Beaune wine auction week-end



INGREDIENTS

18 large scallops – 6 pinches *fleur de sel* – 6 grinds of pepper
50 ml (¼ cup) olive oil – 800 g (1½lbs) red kuri squash (similar to pumpkin), cut into small pieces – 2 tablespoons hazelnut oil – 200 ml (¾ cup) chicken stock – 10 g (1½ table-spoons) ground hazelnuts, toasted – 50 g (¼ cup) melted browned butter – 100g (4 oz) ricotta

6 servings

Preparation time: 15 minutes

Cooking time: 15 minutes

1 Open the scallop shells with an oyster knife and remove the meat (or have your fishmonger do this for you). Remove the coral and rinse the scallops under running water. Pat dry using a clean tea towel and set aside in the refrigerator.

2 In a saucepan, sweat the cubes of squash in the hazelnut oil for 2 to 3 minutes. Add the chicken stock and cover. When the squash is cooked, purée it with the ricotta and gradually add the melted browned butter and ground hazelnuts. Season with salt and pepper. If too thick, thin with a little water.

3 Heat a little olive oil in a frying pan and sear the scallops over high heat for 20 seconds on each side.

4 Place some red kuri squash mousseline in the bottom of a soup plate and arrange the scallops on top.



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Thanks to the discreet use of oak during the "elevage", our Bourgogne Chardonnay Secret de Famille reveals a fresh nose of white fruits and floral aromas. Naturally balanced, the wine shows creamy texture and a lingering finish. Serve at 12°C (53°F)