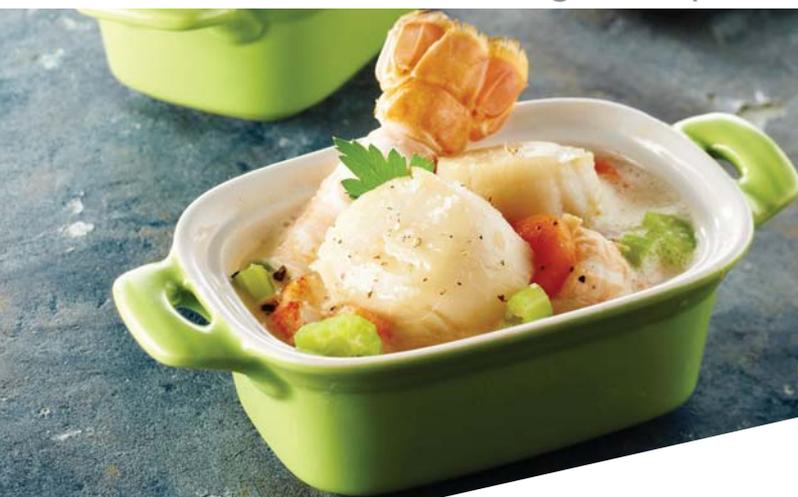


The Chablis 1er cru Les Beugnons, Domaine Long Depaquit Served with scallops and prawns en cocotte with seaweed butter

Served at a reception dinner for the authors
at the Salon de Livres en Vignes, September 2011



INGREDIENTS

18 scallops - 600 g mussels - 12 prawns - 2 onions - 2 carrots
500 g mushrooms - 100 ml whipping cream - 1/2 teaspoon
potato starch - 80 g softened salted butter - 300 ml white
wine - 6 sprigs coriander - pinch piment d'Espelette - 25 g
fresh sea lettuce (if not available substitute dried sugar kelp)
salt, pepper

Serves 6
Preparation time: 40 minutes
Cooking time: 20 minutes

1 Peel and rinse the onions and carrots. Wash the mushrooms. Slice the onions and cut the carrots and mushrooms into thin sticks.

2 Clean the mussels and rinse well. Place in a pot with the white wine and cook over low heat until they open. Set aside;

3 Make the seaweed butter with the softened butter, chopped seaweed and piment d'Espelette. Shape into a log and wrap in plastic wrap. Chill for 30 minutes.

4 Stir the cream into the mussel broth and cook the vegetables in it for approximately 10 minutes until tender. Remove the vegetables. Stir the potato starch into 2 tablespoons of water and pour into the broth. Let thicken over low heat, stirring constantly.

5 Take out the seaweed butter and remove the plastic wrap. In a frying pan, sear the scallops on one side only in the seaweed butter. Do the same for the prawns and add the coriander.

6 Divide the scallops, mussels, prawns and vegetables between six individual cocotte dishes (or ramekins). Moisten with the broth, garnish with coriander and serve.



CHABLIS 1ER CRU LES BEUGNONS Domaine Long Depaquit

This Premier Cru has an attractive and intensive pale yellow colour. It is characterized by a lovely aromatic expressiveness with fresh fruit notes (apricot, wild peach) ripened by the sun. The mouth is complex and fresh with very promising mineral notes (flint, gun barrel).

Serve between 11 et 13°C (52°F - 55°F).