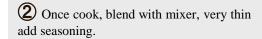


## Sea Scalop with celeriac

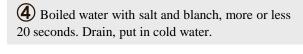
Peel and cut celery into small pieces, then cook in cream.







3 wash water cress, spinach, herbs in water with 1 tea spoon white wine vinegar.







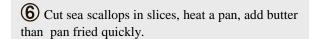






## Sea Scalop with celeriac

**5** Take out from cold water, squeeze to removed water and blend with a little bite cream







Make a small bunch of salad & herbs, check seasoning of mousseline & watercress emulsion.



**8** Pour celery mousseline in glass plate, then top of with warm watercress emulsion, add scallops, herbs and salad. Sprinkle sea salt and sesame oil.





