



# Sea Scallop with celeriac

① Peel and cut celery into small pieces, then cook in cream.



② Once cook, blend with mixer, very thin add seasoning.



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



④ Boiled water with salt and blanch, more or less 20 seconds. Drain, put in cold water.





# Sea Scallop with celeriac

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



⑥ Cut sea scallops in slices, heat a pan, add butter than pan fried quickly.



⑦ 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.

