



KOPPERT CRESS
Architecture Aromatique

Scallops with Shiso® Green oil and avocado cream

| Serves 4



Ingredients

Shiso Green oil

- 1 carton of Shiso® Green
- 50 ml olive oil
- salt, freshly ground pepper

Bread soldiers

- 4 slices of square tin loaf bread
- olive oil
- salt, freshly ground pepper

Avocado cream

- 1 red chilli pepper
- 1 avocado
- Juice of 1 lime
- salt

Scallops

- 16 clean scallops
- Fleur de sel
- Freshly ground pepper
- 1 carton of Shiso® Purple

Preparation

Purée the Shiso® Green with the oil and season with salt and pepper.

Slice the bread into strips, sprinkle with olive oil, season with salt and pepper and bake in the oven until crisp at 150 °C.

Halve the avocado and remove the peel and stone. Remove the seeds from the red chilli and slice. Purée the avocado with the chilli and the lime juice and season with salt.

Slice the scallops. Spread a layer of avocado cream in a large round mould and place the scallop slices on top. Scatter with fleur de sel, sprinkle the oil on top and garnish with the bread soldiers and Shiso Purple.