



GOURMET CREAM with PORCINI MUSHROOMS, MARINATED SCALLOPS and CALIFORNIA PRUNES

by Andrea Mainardi

Serves: 2

Ingredients: California Prunes
1 Red onion
500g Porcini mushrooms
4 Scallops
Extra Virgin Olive Oil
Tabasco sauce
Coriander
Lime zest
Salt and Pepper to taste
Sandwich bread
Rosemary



Here's How:

Cream preparation:

1. Julienne the red onion and brown in a drizzle of extra virgin olive oil.
2. Cut the porcini mushrooms into cubes and add everything to the onions.
3. Sprinkle with the broth and add the California Prunes.

Scallops preparation

4. In the meantime, take the scallops and cut into thin slices and marinate with oil, two drops of Tabasco sauce, coriander, lime zest and pepper.
5. Take some sandwich bread, cut into strips and then into cubes. Toast in a pan with extra virgin olive oil and rosemary.
6. Pour the porcini cream and California Prunes into a consommé cup.
7. Arrange the marinated scallops and California Prunes and add the crispy croutons.
8. The gourmet cream is served!

Link to Website: <https://www.californiaprunes.net/recipes/gourmet-cream/>