

Scallops with saffron

For 4

- 12 scallops
- 20cl of white wine
- 15cl of single cream
- A soup spoon of oil
- Pistils of saffron – allow two to four per person
- Salt, pepper

Preparation

Infuse the saffron*.

Heat the oil in a frying pan over a hot flame.

Fry the shelled scallops for one to two minutes each side, then keep the hot.

Add the white wine to the pan and let it reduce by half – about five minutes.

Add the cream and the infused saffron.

Mix and let the sauce thicken a few minutes.

Salt, pepper then serve the hot scallops covered with the sauce.

Bon appétit !