



WARM LENTILLONS ROSE SALAD WITH SEA SCALLOPS

(PREPARATION TIME: 10 MINUTES COOKING TIME: 25 MINUTES SERVES : 6)

150GR. LENTILLONS ROSE
1 CUBE OF "BOUQUET GARNI" BOUILLON OR VEGETABLE STOCK IF NOT AVAILABLE
1 SMALL RED ONION FINELY MINCED
2 TBLS. BALSAMIC VINEGAR SET ASIDE 1 TBLS.
1 TBLS. WALNUT OIL
3 TBLS. OLIVE OIL SET ASIDE 1 TBLS.
18 TO 24 SEA SCALLOPS
FINELY CHOPPED CHIVES

PLACE THE LENTILLONS IN A LARGE POT OF WATER WITH THE BOUILLON CUBE. BRING TO A BOIL AND COOK OVER A LOW FLAME FOR 15 TO 20 MIN.
IN A LARGE SALAD BOWL PREPARE THE VINAIGRETTE. MIX THE SALT AND PEPPER INTO THE 1 TBLS. VINEGAR. WHISK IN WALNUT OIL AND 2 TBLS. OLIVE OIL. ADD ONION.
IN ANOTHER BOWL MIX SALT AND PEPPER INTO 1 TBLS. VINEGAR AND 1 TBLS. OLIVE OIL.
ONCE THE LENTILLONS ARE TENDER DRAIN AND PLACE IN VINAIGRETTE. LET STAND. IF NEED RE-HEAT.
SALT AND PEPPER THE SEA SCALLOPS
SAUTÉ IN A PAN WITH BUTTER 1 TO 1 1/2 MINUTES ON EACH SIDE.
PLACE THE LENTILLONS ROSE SALAD IN THE MIDDLE OF THE PLATE AND THE SEA SCALLOPS AROUND
DRIZZLE WITH THE OIL AND VINEGAR MIXTURE.
SPRINKLE WITH CHIVES. SERVE IMMEDIATELY.

