

FRESH SCALLOP NORMANDIE WITH MANGO SAUCE AND FRENCH POLONAISE AVOCADO GUACAMOLE



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Pornchai Daomasratsamee



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Sofitel Bangkok Sukhumvit is a luxury 5-star hotel on Sukhumvit Road. Located in Bangkok's business and entertainment district, it is perfect for corporate and leisure travellers. It is also the place to indulge in amazing cuisine with the hotel boasting some of the best culinary professionals in the world. Represented by Tim Reus & Pornchai Daomasratsamee.

- Sub Category Name
Combo
Main Courses
- Recipe Source Name
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Ingredients

FRESH SCALLOP NORMANDIE WITH MANGO SAUCE AND FRENCH POLONAISE AVOCADO GUACAMOLE

- fresh scallop
- 4 salmon roe
- 1 butterfly flower

Mango Sauce (use 1 tsp)

- 2 ripe mangoes
- 2 tbsp lemon juice
- 1 tbsp sugar



- 5ml olive oil
- 3g salt

Avocado Guacamole (use 1 tbsp)

- 2 avocados
- 2 or 3 limes
- Salt, to taste
- Wasabi, to taste

Methods and Directions

FRESH SCALLOP NORMANDIE WITH MANGO SAUCE AND FRENCH POLONAISE AVOCADO GUACAMOLE

Mango Sauce (use 1 tsp)

- Peel and cut fresh mangoes. Discard the stone.
- In a blender or a food processor purée mango with remaining ingredients until smooth.
- Force purée through a fine sieve into a bowl.
- Cover and chill till needed.

Avocado Guacamole (use 1 tbsp)

- Put all ingredients in a medium bowl.
- Mash together the avocados, lime juice, wasabi and salt.
- Mix together and serve immediately.