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Briefly fried scallops with a remoulade of Comtesse and celeriac

Ingredienten:

- 8 thin slices of bacon
- 8 scallops
- olive oil

For the remoulade

- 120 g Comtesse
- 1 granny smith
- ¼ celeriac, peeled (+/- 200 g peeled weight)
- juice of 1 small lemon
- 2 tbsp mayonnaise
- 4 tbsp full-fat drinking yoghurt
- 1 tsp strong mustard
- handful of fresh chervil
- pepper and salt

Preparation:

1. Heat the oven to 180 °C.
2. Cover an oven tray with baking paper and put the bacon strips on it.
3. Bake for 10 minutes in the preheated oven until the bacon is dry and crusty.
4. Let cool off and crumble.
5. Now make the remoulade. Cut the Comtesse, granny smith and celeriac in fine strips (julienne).
6. Put in a salad bowl and mix with the lemon juice.
7. Mix in the kitchen aid with the mayonnaise, yoghurt, mustard and the largest part of the chervil to make a smooth dressing. Flavour to taste with salt and pepper.
8. Mix the dressing through the vegetables and put in the fridge until use.
9. Heat a splash of olive oil in a pan at medium temperature.
10. Dry the scallops and fry on both sides until golden brown.
11. Divide the remoulade over 4 plates.

12. Add 2 scallops on each plate.

13. Scatter the crumbled bacon over the scallops.

14. Finish with an extra tuft of chervil.

Serve in a shell for a festive effect. These can be bought at your fish shop.

4 personen

30 min

Starter

1

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