

Coquille St. Jacques a la Parisienne (Julia Child)

Yield: 6 Servings

Ingredients

2 cups Dry white wine; (Or 1 1/2 c vermouth)	8 Tbsp Flour
1 Tsp Salt	1 1/2 cups Milk
Pinch Pepper	4 Egg yolks
1 Bay leaf	1 cup Whipping cream
4 Tbsp Shallots minced; (Or green onions)	Salt and pepper
2 Pounds Washed bay scallops	Drops Lemon Juice
1 Pound Mushrooms; Sliced or minced	3 Tbsp Butter
6 Tbsp Butter	12 Tbsp Cheese grated; Swiss or Gruyere

Preparation

Cooking the scallops

Simmer wine and flavorings for 5 minutes. Add scallops and mushrooms to the wine and add enough water to barely cover ingredients. Bring to simmer. Cover and simmer slowly for 5 minutes. Remove scallops and mushrooms with slotted spoon and set aside.

The sauce

Rapidly boil down the cooking liquid until it is reduced to 2 cups. Melt the butter, blend in flour and cook slowly, stirring, until they foam and froth together for 2 minutes without coloring. Off heat, beat in the boiling cooking liquid, then the milk. Boil, stirring, for 1 minute. Sauce will be very thick. Blend the egg yolks and cream in a bowl, then beat the hot sauce into them by dribbles. Return the sauce to the pan and boil, stirring, for 1 minutes. Thin out with more cream if needed. Season to taste with salt, pepper and lemon juice.

Final assembly

Cut the scallops (if not bay) into crosswise pieces about 1/8 inch thick. Blend two-thirds of sauce with scallops and mushrooms. Butter the shells and spoon the scallops and mushrooms into them, and cover with the rest of the sauce.*

Sprinkle with grated Swiss or Gruyere cheese, dot with butter. Arrange on a broiling pan. 15 minutes before serving, set the scallops 8-9 inches under a moderate broiler to heat through gradually, and to brown the top of the sauce. Serve as soon as possible.


*can be set aside or refrigerated until ready to gratiné.

Cuisine: Fine

Main Ingredient: Scallops



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