



Cuisine of Jean-Charles Berruet

**Coquilles St. Jacques Niçoise
Bay Scallops Sautéed with Tomatoes and Garlic**

Serves 4

8 quails
2 pounds bay scallops
3 medium, ripe tomatoes
3 tablespoons olive oil
8 mushroom caps, as white as possible
3 shallots, finely chopped
4 cloves garlic, finely chopped
2 ounces dry white wine
4 tablespoons flour (for dredging)
1 teaspoon chopped parsley
1 teaspoon chopped tarragon
1 teaspoon chopped basil
1 sprig thyme

1. Plunge the tomatoes into boiling water for a second. Remove the skin. Cut tomatoes in half and squeeze out the seeds. Cut the tomatoes into 1 inch cubes. Sauté them in a little olive oil for 3 to 4 minutes.
2. Cut the mushrooms into the same size cubes as the tomatoes. Sauté them with the chopped shallots and garlic in a little olive oil. Add the previously sautéed tomatoes and stew slowly together for 2 minutes. Season with salt and pepper.
3. Pat the scallops dry with paper towels. Salt and pepper the scallops, then dredge them in flour.
4. Put the remaining olive oil (approximately 2 tablespoons) in a skillet. When hot, put the scallops in the pan and sauté quickly for 3 minutes; then add the tomatoes, mushrooms, white wine, and herbs. Stew for 2 minutes. Check for seasoning and serve right away.

A simple way to cook scallops. I had this recipe on the menu ten or twelve years ago, and to this day I have a customer who still asks for it. Keep the scallops undercooked.

Wine notes

A simple, unsophisticated wine for this dish. A Muscadet or Chablis - steel dry.