



Pan-Fried Scallops with Tomato Tapenade Ravioli, Spinach, and Green Pea Purée

Appetiser, Serves 8

Tomato Ravioli:

150 g./5 oz. pitted black olives
 40 g./1 1/2 oz. anchovies
 2 small garlic cloves
 80 ml./5 tbsp. extra-virgin olive oil
 700 g./1 1/2 lbs. medium tomatoes, peeled, seeded and quartered
 30 g./1 oz. grated lemon zest
 70 g./1/3 cup granulated sugar
 Fresh basil leaves
 Salt to taste
 2 egg whites, beaten with 10 ml./2 tsp. water

Scallops:

30 ml./2 tbsp. olive oil
 24 sea scallops
 Salt and pepper to taste
 500 g./1 lb. spinach, sautéed until wilted and tender
 300 g./1 1/4 cups strained puréed green peas

For the Tomato Ravioli:

- Make a tapenade by combining the olives, anchovies, garlic and 30 millilitres/ 2 tablespoons of the olive oil in a food processor and process until smooth. Set aside.
- Preheat the oven to 70 degrees C/160 degrees F. In a large roasting pan, arrange the tomatoes in a single layer and sprinkle with the zest, sugar, basil leaves, remaining 50 millilitres/3 tablespoons of the olive oil and salt to taste. Bake for 5 hours.
- Increase the oven temperature to 200 degrees C/400 degrees F. Take one piece tomato, place a small amount of tapenade in the middle, cover with another piece of tomato, and brush with egg white. Lay on a nonstick baking sheet and bake until heated through, about 3 minutes. (Save any remaining tapenade for serving with the scallops.)

For the Scallops:

- Heat the oil in a large skillet over high heat. Season the scallops to taste with salt and pepper, add to the pan, and cook until just seared on the outside.
- Reheat the spinach and pea purée if necessary. Place three spoonfuls of the purée on each serving plate. Top each with some spinach, some leftover tapenade (if desired) and a scallop. Serve with the tomato ravioli.

Sea Bass Fillet with Carrot Purée and Goat Cheese Cream

Main Course, Serves 8

Carrot Purée:

300 g./11 oz. peeled carrots, sliced
 300 g./11 oz. peeled potatoes, cut into chunks
 100 ml./7 tbsp. hot milk
 Salt to taste

Goat Cheese Cream:

240 g./8 oz. goat cheese
 100 ml./7 tbsp. heavy cream
 5 g./1 tsp. salt, or to taste

Fish:

20 ml./4 tsp. olive oil
 8 (180-g./6 oz.) portions sea bass fillet
 Salt to taste
 Baby arugula or other greens
 Fresh chives
 Extra-virgin olive oil for garnish

For Carrot Purée:

- Place the carrots in a saucepan and add salted water to cover by 1 inch. Boil until tender, drain, and mash until very smooth.
- Place the potatoes in another saucepan and add salted water to cover by 1 inch. Boil until tender, drain, and mash until very smooth. Combine with the carrots. Add the hot milk and salt to taste. Keep warm.

For the Goat Cheese Cream:

- Combine all the ingredients in a food processor, and process until creamy and blended.

For the Fish:

- In a large skillet set over high heat, heat the olive oil. Season the fish with salt and cook until nicely browned on both sides. (Alternatively, you can grill the fish.)
- Place some carrot purée on each plate. Top with arugula, a fish fillet, and a dollop or quenelle of the goat cheese cream. Garnish with chives and drizzle with olive oil.



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