

## Cocqille St. Jacques (Scallops in Cream Sauce)

### Ingredients:

1.5 lb sea scallops, fresh or thawed overnight, cut to about 1" cubes  
6 Tbsp butter, divided (NOT margarine)  
4 or 5 mushrooms, chopped (I like cremini in this recipe)  
4 Tbsp flour  
1-1/2 cup white wine (pinot Grigio or Riesling)  
1 cup water  
1 parsley sprig  
6 peppercorns  
Pinch thyme  
Bay leaf  
1 onion - half coarsely chopped, and half diced  
1 yolk of a large egg  
3/4 cup heavy (whipping) cream (35%)  
1-1/2 tsp lemon juice  
1/2 tsp cayenne pepper (more or less to taste)  
1/2 cup seasoned bread crumbs  
1/2 cup grated parmesan cheese  
2 cups whipped potatoes

### Method:

Boil and whip the potatoes and pipette around the edge of two single-serving baking dishes to make a nest for the scallop mixture. Preheat oven to 400 Deg F.

**A** Combine wine, water, peppercorns, parsley sprig, thyme, bay leaf and coarsely chopped onion in saucepan and boil 10 minutes.

**B** Saute remaining finely chopped onion, mushrooms and cayenne in 1-1/2 Tbsp butter until tender. Remove mushrooms/onions from pan and set aside; put the rest of the butter in the fry pan - you will need this for **D** below.

**C** Strain all the stuff out of **A** and discard; use the clear liquid to simmer the scallops, covered, for 3 minutes. Then remove scallops and set aside. Let the liquid continue to simmer in the saucepan while proceeding to **D** below:

**D** Cook the flour in the butter (from step **B** above) stirring constantly for three minutes to make a roux.

**E** Stir egg yolk into heavy cream to mix.

**F** Whisk roux from **D** into **C** liquid at a soft boil in the saucepan, thickening.

**G** Pour some of the hot thickened wine mixture **F** into **E** to warm the yolk-cream mixture; then all of **E** goes into **F**. (You do this so that the yolk doesn't instantly solidify in the hot liquid.) Stir in lemon juice.

Now it all comes together. Combine scallops, mushrooms and onions with **G** and ladle into potato-lined baking dishes. Sprinkle cheese and bread crumbs over top and place into oven on second-from-top rack. Switch oven to BROIL and cook for about 2 to 4 minutes, until it turns golden brown on the top. Bon Appetite!