

SEARED MUSHROOM “SCALLOPS” WITH A RAISIN CAPER SAUCE, CAULIFLOWER COUSCOUS AND BRUSSEL SPROUT LEAVES

Yield: 8 portions

Ingredients	Amounts
<i>Cauliflower Couscous</i>	
Cauliflower, grated	1 head
Turmeric	½ tsp.
Chicken stock	1 cup
Extra virgin olive oil	2 Tbsp.
Almonds, sliced, toasted	½ cup
Salt	as needed
Parsley, minced	1 Tbsp.
Chives, minced	1 Tbsp.
<i>Mushroom Scallops</i>	
King oyster trumpet mushrooms, large cleaned	8 ea.
Olive oil	as needed
Garlic, minced	2 tsp.
Lemon juice	2 Tbsp.
Butter	2 Tbsp.
Brussel sprouts, leaves	2 qt.
Olive oil	¼ cup
Salt	as needed
Black pepper, ground	as needed
Caper Raisin Sauce (recipe follows)	2 Cups

Method

1. *For the Couscous:* Place cauliflower, turmeric, chicken stock and olive oil in a saucepan. Cover and steam, stirring occasionally for 5 minutes until cauliflower is tender. Add almonds and herbs.
2. *For the Mushrooms:* Slice the mushrooms into 1” long pieces across the stem. They should resemble jumbo scallops. Score both flat sides of the mushrooms 1/8” deep.
3. Heat a sauté pan over medium heat. Add olive oil to coat the bottom of the pan. Add the mushrooms in a single layer, flat side down in the pan. Sear until golden brown. Flip and brown on the other side. Remove from the pan.
4. Add garlic to the pan and cook for 30 seconds. Add lemon juice and swirl in butter.
5. Heat a saute pan with olive oil on medium high and add brussels sprout leaves. Leave to sear and then toss after about 1 minute. Add salt and pepper and cook until slightly wilted.
6. Place couscous on plate, a swoosh of caper raisin sauce on plate, top with “Scallops”, drizzle with the leftover pan sauce and dress the brussels sprout leaves around.