



# GORDON® FINEST BEERS®

Gordon Finest Platinum has a velvety sensation on a bitter but not harsh mantle. Dense in the mouth, it imparts an additional sharper bitterness to the throat toned with some piquancy on the tongue. It expends all its alcoholic flavour down to the last drop on the palate, where it leaves an excellent, lingering aftertaste. It really must be savoured refreshingly cold in order to preserve his taste.



EN

For 4 people

## Fried scallops wrapped in white bacon, caramelised chicory, emulsion of GORDON FINEST PLATINUM

### Ingredients

- 12 scallops
- 100 g wit bacon
- Nut oil
- 2 tablespoons butter
- 100 g Demerara
- 10 chicory tops
- 25 cl **Gordon Finest Platinum**
- Salt and pepper
- 1 lime
- 1 grapefruit
- Bread crusts
- Shizo (or flat parsley)

1. Cut the chicory into chunks.
2. Bring to the boil with one tablespoon butter, two grapefruit peels, salt and pepper.
3. Add the Demerara until the mixture changes colour.
4. Fry the scallops in nut oil.
5. Put the bacon in the oven on 130°C for 20 minutes.
6. Mix. Boil down **Gordon Finest Platinum**, add the lime juice, together with fresh thyme and a knob of butter.
7. Let it emulsify.
8. Dress on a plate with bread crusts and shizo (or flat parsley).

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