



Scallop Mornay

It may be retro, but scallop mornay is a thing – and if it's your thing, this is the best scallop mornay recipe I know. I prefer the cream-coloured commercial scallops with the bright orange roe for scallop mornay, but you can use any scallops.

Serves 2 as a starter



INGREDIENTS

- 12 commercial scallops, trimmed
- ⅓ cup fine fresh breadcrumbs (40g/1½oz)
- 2 tablespoons freshly grated Gruyère (15g/½oz)
- 2 teaspoons finely chopped dill
- 15g butter, melted (½oz)

Mornay Sauce

- 20g butter (¾oz)
- 1 tablespoon plain flour (12g/½oz)
- ¼ teaspoon mustard powder
- ½ cup milk (125ml)
- ½ cup single cream (125ml)
- Salt flakes and freshly ground white pepper, to taste
- ¼ cup freshly grated Gruyère (30g/1oz)

METHOD

1. Preheat oven to 220°C (425°F).
2. Make Mornay Sauce: Melt butter in a small saucepan over medium heat. Add flour and mustard and stir for 3 minutes. Add milk, cream and pepper, increase heat to medium-high and stir constantly until it starts to thicken. Reduce temperature to low and stir for 2 minutes. Remove from heat, add cheese and stir until smooth. Taste and add salt.
3. Pour half the Mornay Sauce into 2 small oven-proof dishes.
4. Divide scallops between dishes and top with remaining Mornay Sauce.
5. Combine breadcrumbs, Gruyère, dill and butter well and scatter over the top.
6. Place on a baking tray and bake for 10 minutes or so, until the top is golden brown and the scallop mornay is starting to bubble.
7. Serve immediately, but take care as the sauce will be very hot beneath the crisp topping.