

**Author:** Jose Sanchez  
**Cooking time:** 15 minutes



## Ingredients

For 5 people

### Scallops:

1000 g Scallops  
20 g Vegetable stock  
0.1 g Salt  
0.1 g Pepper  
0.1 g Cayenne

### Garnish:

275 g Sea urchin  
Edible flowers (as need it)

## Preparation

Sessone the scallops with salt, pepper and cayenne. Place scallops and VS in vacuum pack and seal. Cook sous vide in the **fusionchef** sous vide water bath for 15 minutes at 50 °C. Chilled scallops in ice bath, romove from the bagg and serve.

This recipe was generously provided by Jose Sanchez.