

Ultimate Chef Central Coast 2009 || Chef Christophe Grosjean, Aubergine at L'Auberge Carmel || May 2009



## ULTIMATECHEF

CENTRAL COAST

2009 CHALLENGE: NUTS

*Chef Christophe Grosjean was CCM's 2009 Ultimate Chef Central Coast runner-up. This top-scoring first course was a real crowd pleaser, earning almost perfect scores in the final cook-off.*

# Marcona Almond and Asparagus Soup with Scallop Ceviche

*Served with Orgeat "Martini"*

Serves 4

2 bunches green asparagus  
20 Nantucket bay scallops  
20 g Marcona almond  
2 eggs  
almond oil  
bergamot zest  
2 limes

Cook the eggs for 6 minutes in boiling water, then chill them down in an ice bath, and remove shells. Juice the asparagus (reserving a few spears for garnish). Puree the eggs with the asparagus juice, and slowly drizzle the almond oil to create a smooth emulsion. Adjust the seasoning to taste with salt and lime juice, then refrigerate until completely chilled.

Marinate the scallops with the marcona almond, salt, lime, almond oil. Divide ceviche into 4 soup bowls and ladle cold soup over the scallops. Garnish with thin strips of blanched asparagus spears and bergamot zest.

Serve with Orgeat "Martini". It's a perfect dish for the early summer BBQ. The scallops can be substituted with shrimp.

### Orgeat "Martini"

4 Jordan almonds  
1 oz orgeat sirop  
4 stalks lemon grass  
2 g orange  
10 mint leaves  
4 c water

Marinate all the ingredients for one hour. Strain it, put the mixture in a canister, add one cartridge of soda charger. Bend the Jordan almond in a robot coupe, then soak them in the crumbs of Jordan almond. The contrast of bitter liquid and sweet rim is very exciting. When is the season, you can add couple raw almond into the glass, it will add some lemony flavor into it, a replacement for the olive.