

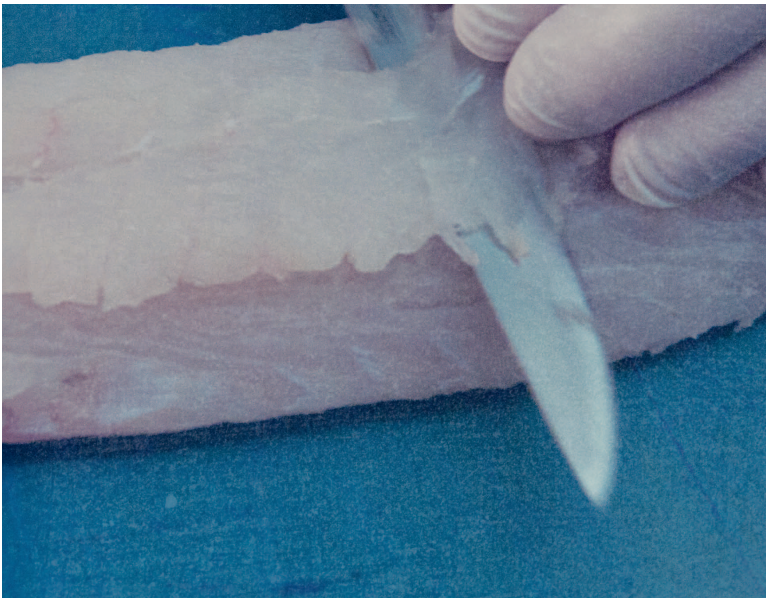


# How to make fake scallops

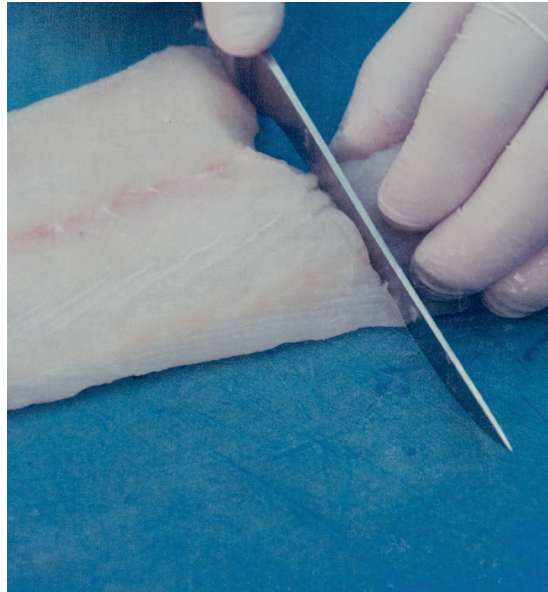
## Making Fake Scallops

We love serving scallops at Supperclub; they are among the world's most delicious things. But we shouldn't lose sight of the fact that there are many more kinds of fish available than just the exclusive ones that make their way onto chic dinner menus. Pollack and haddock, for example: they cost next to nothing, and they are very tasty. To give them an air of exclusivity, serve them up as coquilles. Go to your local fishmonger and purchase 800 grams of whitefish, whatever is most inexpensive. Rinse the filet and blot it dry with paper towel. Use a circular cutter with a diameter of three centimetres to cut out nice rounds from the fish filets. Sauté the coquilles in butter until they are a nice, golden brown. As for the leftover bits of whitefish, don't throw them in the bin. They'll make a great addition to any fish soup or chowder.

Step one. Debone the inexpensive white fish.



Step two. Place fish on countertop.



Step three. Cut circular fish rounds.



Step four. Brush the scallops with olive oil.



Step five. Sauté in butter until golden brown.

