

# HOW TO MAKE

## Seafood and mushrooms gratin

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> <li>• 1 oz flour</li> <li>• 9 oz mixed seafood</li> <li>• 9 oz of mushrooms</li> <li>• 2 shallots</li> <li>• 4 oz butter</li> <li>• ½ cup milk</li> <li>• 1 cup white wine</li> <li>• ½ cup cream</li> <li>• 2 oz grated cheese</li> <li>• Grated nutmeg</li> <li>• Salt and pepper</li> </ul>	1	<p>Clean and chop the mushrooms. Peel and chop the shallots. Melt 2oz of butter in a cast iron pot. Add the mushrooms. Once sautéed add the seafood and the shallots. Stop the burner, cover and let stand for 10 minutes.</p>	<ul style="list-style-type: none"> <li>• 9 oz mushrooms</li> <li>• 9 oz mixed seafood</li> <li>• 2 shallots</li> <li>• 2 oz butter</li> </ul>	<p>«Use the same preparation to stuff savory crêpes..»</p>
	2	<p>Make a roux: melt the butter in a small saucepan, add the flour and stir to get a paste. Add very slowly the milk and the wine, at room temperature. Stir until it thickens. Add the cream, mix with the seafood preparation (drained), salt, pepper and nutmeg.</p>	<ul style="list-style-type: none"> <li>• 1 oz butter</li> <li>• 1 oz flour</li> <li>• ½ cup milk</li> <li>• 1 cup white wine</li> <li>• ½ cup cream</li> <li>• Salt, pepper, nutmeg</li> </ul>	
	3	<p>Place in the presentation dishes, cover with grated cheese and tiny bits of butter and cook in the oven under the broiler for 5 to 8 minutes (convection first, broiler next).</p>	<ul style="list-style-type: none"> <li>• 2 oz grated cheese</li> <li>• 1 oz butter</li> </ul>	