**Cauliflower Paste**

1/2 head Cauliflower diced

1" round of Paste

5 Scallops diced

1/4 cup Milk

1/4 stick Butter

1/2 cup White Wine

1/4 cup Parmesan graded

sprinkle Parsley

Sea Salt & Fresh Pepper

Boil Paste in salted water.

Sauté scallops in white wine deduce wine volume by half.

Boil cauliflower in salter water

when soft put in blinder with milk & butter. Add to scallop sauté. Mix in paste, cheese, parsley, salt and pepper to taste.