



HIGHWAY 12

VINEYARDS AND WINERY

Seared Scallops with Citrus Beurre Blanc

Paired with Highway 12 Pinot Noir Rosé



Ingredients:

12 large sea scallops, trimmed if needed
Sea salt and ground white pepper, to taste
Canola oil for sautéing

For the lemon beurre blanc:

1 Tbs. fresh lemon juice
1 Tbs. Highway 12 Rosé
1 small shallot, minced
12 Tbs. (1 1/2 sticks) cold unsalted butter, cut into 12 pieces
Salt and freshly ground white pepper, to taste
Fresh thyme for garnish

Directions:

Preheat an oven to 200°F.

Pat the scallops dry with paper towels. Season on both sides with salt and white pepper.

Coat the bottom of a large sauté pan with oil and heat over medium-high heat until the oil shimmers.

Working in batches, add the scallops and sear on each side until lightly golden brown, about 1 minute per side.

Using a slotted metal spatula, transfer the scallops to a platter and keep warm in the oven.

To make the lemon beurre blanc, in a small saucepan over medium-low heat, combine the lemon juice, wine and shallot. Bring to a low boil and cook until the liquid is reduced to about 1 tsp.

Remove the pan from the heat and whisk in 1 piece of butter, then a second piece.

Place the pan over very low heat and whisk in the remaining butter one piece at a time to make an emulsified sauce. Remove from the heat and whisk in salt and white pepper.

Spoon some beurre blanc into individual serving bowls and place 3 scallops on top for small course or for the main course, place scallops atop English pea risotto, spoon beurre blanc around the risotto and finish both preparations with a sprinkling of fresh thyme.

Serves 4.--