



Seared Scallops with Citrus Beurre Blanc

Serves 4

Ingredients:

12 large sea scallops, trimmed if needed

Sea salt and ground white pepper, to taste

Canola oil for sautéing

For the Citrus Beurre Blanc

1 Tbs. fresh lemon juice

1 Tbs. Highway 12 Rosé

1 small shallot, minced

12 Tbs (1 ½ sticks) cold unsalted butter, cut into 12 pieces

Salt and freshly ground white pepper, to taste

Fresh thyme for garnish



HIGHWAY 12
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**Directions:**

Preheat an oven to 200° F.

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

Preparing the Citrus 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 2 pieces of butter (one at a time)

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 to taste.

for a small course spoon some Beurre Blanc into individual serving bowls and place 2 scallops on top, sprinkle with fresh thyme and serve

For a delicious main course, place 3 scallops atop English pea risotto, spoon Beurre Blanc around risotto and sprinkle with fresh thyme.

Be sure to enjoy this delicious meal with our Highway 12 Rose of Pinot Noir 2021, it's a match made in heaven!



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