



# *Seared Scallops with Beurre Blanc*

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First a note about scallops: scallops are sold by the “count” which is the number of scallops in a pound and are either large and range between 10-20 per pound or are smaller and 20-30 per pound.

Beurre blanc is a traditional French sauce used mostly on fish. Make the beurre blanc reduction first, then finish it by whisking in butter immediately before serving. You don't want the scallops to get cold while you make the reduction!

For an appetizer serve 2 large or 3 small scallops per person. Scallops have a small “foot” with which they attach to their shell. Pull the foot off each scallop before searing and discard.

Serves 4 as an appetizer

## **Ingredients:**

8 large scallops or 12 smaller ones. Dry with paper towel to insure a better sear.

¼ cup freshly minced shallots

1 cup Désir or other dry white wine

8 Tbsp unsalted butter for the beurre blanc, plus 1 Tbsp for searing the scallops

## **Directions:**

In a hot pan add a tablespoon of butter. When the butter sizzles, sear scallops for about 2-3 minutes per side depending on the size. (If desired, large scallops can be cut crosswise into 2 thinner pieces.)

For the beurre blanc, combine the wine and shallots in a small saucepan and boil until volume is reduced to about ¼ cup. This can be saved until right before serving. Bring reduction back to medium heat and add 8 tablespoons of cold, unsalted butter, 1 tablespoon at a time until all the butter is fully incorporated and the sauce has thickened.

Add salt and pepper to taste. An option is to add chopped tarragon or chives.

Pour over freshly seared scallops and serve with a glass of Brian Carter Cellars Désir as a first course.