



SEARED SCALLOPS
with
WARM CRAB BEURRE
BLANC

Trefethen

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INGREDIENTS

8 pieces pencil asparagus, smallest available

8 pieces large, fresh Pacific sea scallops

¼ lb Dungeness crab meat, freshly cooked

¼ cup butter

¼ cup Trefethen Chardonnay

¼ cup Trefethen Verjus

1 tsp salt

1 bunch of tarragon, diced small

TREFETHEN WINE PAIRING

Harmony Chardonnay: Rich fragrances of jasmine and ripe apricot enchant the senses. Flavors of golden raisins, honey and crème brûlée are balanced with graceful acidity. Full-bodied and opulent, the wine delivers a phenomenal mouthfeel and exceptionally long finish.

PROCEDURE

1. Clean asparagus and trim off the woody stem. Blanch the asparagus in boiling water until tender and shock them in ice water. Making sure not to overcook or leave in ice bath for too long, as they will absorb water and become tasteless. Once cooked and cooled, set aside.

2. Pick large, dry scallops that are firm and smell of seawater. Before cooking, be sure to remove the muscle that attaches the scallop to the shell and pat each scallop dry for best results.

3. Sear the scallops in a non-stick pan in a touch of olive oil. Be sure not to overcrowd the pan. Sear the scallops for about two minutes on each side or until desired doneness. Once cooked, remove from pan, season with salt, and set in a warm place while you prepare the sauce.

4. In the same pan that you cooked the scallop, add the white wine and verjus. Be careful, as the wine can flame if the pan is hot or if the wine is introduced to the open flame. Cook the verjus and wine on low heat until reduced by half. Add butter and whisk carefully to create the butter sauce. Once the butter has emulsified with the verjus and wine, add the crab and heat until just warmed and remove from flame. Gently fold in tarragon oil and drain on paper towels.

5. To serve, lay the asparagus onto a plate and arrange your warm, cooked scallops artfully atop them. Cover with the warm sauce and enjoy!