

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Seared Scallops with Pinot Gris Butter Sauce

Ingredients

2 tbsp. pine nuts
4 tsp. extra-virgin olive oil
2 medium shallots, minced
2 cups Pinot Gris
2 thyme sprigs
1 cup fish stock
1 tbsp. heavy cream
1 stick unsalted butter,
cut into ½ inch pieces
and chilled
1 tbsp. minced chives
Salt and ground pepper
1 packed cup baby spinach
1 tsp. lemon juice
2 tbsp. vegetable oil
16 large sea scallops
½ tsp. Aleppo pepper flakes
(*optional*)

Directions

In a skillet, toast the pine nuts over moderate heat until golden, 2 minutes (*watch!*); transfer to a plate and let cool. Lightly crush the nuts.

In a medium saucepan, heat 1 teaspoon of the olive oil. Add the shallots and cook over moderate heat, stirring, until browned, approximately 4 minutes. Add the wine and thyme; boil until reduced to ¼ cup, approximately 15 minutes. Add the stock and boil until reduced to ¼ cup, about 9 minutes longer. Add the cream, bring to a boil and remove from the heat.

Strain the wine sauce into a clean saucepan. Whisk in the butter, 4 pieces at a time, until the sauce is thickened and smooth; set the pan over low heat as necessary to help melt the butter. Stir in the chives and season with salt and pepper. Remove from the heat.

In a medium bowl, toss the spinach with the lemon juice and the remaining olive oil; season with salt and pepper.

In the skillet, heat the vegetable oil. Dry your scallops with a paper towel first, then season with salt and pepper. Add to the skillet and cook over high heat, turning once, until browned but barely cooked through, 2 minutes per side. Transfer the scallops and spinach to plates. Garnish with the pine nuts and pepper flakes. Gently reheat the sauce, spoon on top and serve with Bouchaine's Pinot Gris!