



Seared Scallops with Tarragon, Pink Peppercorn Chardonnay Pan Sauce

SERVES 2 OR 4 AS A SIDE.

This simple creation of pan seared scallops is anything but simple. The ingredients and process is something you can easily put together in just a few minutes, the flavors and colours are elegant and refined. The subtle flavor of tarragon and the sweet spice of pink peppercorns brightens the dish, and the chardonnay adds a buttery and herbaceous complexity to the sweet juicy scallops. This is a dish perfectly paired with a buttery white wine to compliment all the tones and amplify the sophistication of this simple meal.

Tasting notes - Your Featured Wine

Here is where you'll tell your audience about the particular wine to pair with this dish. This is the perfect spot for tasting notes or a message from the winemaker about the wine's profile.

Ingredients

- 6 Tbsp butter
- 12 large sea scallops (Digby are best)
- 1 small shallot minced
- 1 cup Chardonnay
- 4 sprigs of fresh tarragon
- 1 Tbsp pink peppercorns
- 1 cup whipping cream
- Salt and pepper to taste.

Directions

In a large saucepan, melt **2 Tbsp of butter** over medium – high heat. When the butter is just starting to sizzle, add 6 scallops, one at a time to the pan, giving each some space to breath, at least **an inch** between each. Let cook **1 minute**, until the edge closest to the pan turns white and the rim of the scallop is deep golden brown, ensuring scallop is well seared. With a metal spatula or tongs carefully lift each scallop and flip to sear the other side. Carefully remove the scallops, set on a plate and set aside. Repeat with remaining scallops, melting an additional **3og of butter** in the saucepan, and using a metal spatula scrape up any large scallop pieces that may have stuck to the pan before searing. Set all the scallops aside while making the pan sauce.

Reduce the heat to medium and add the minced shallots to the saucepan. Stirring to ensure the shallots are evenly cooking. When they just start to turn golden, about **1 minute**, pour in the chardonnay, it will bubble up and steam. Add in the whole tarragon sprigs and pink peppercorns. Using the spatula, deglaze the pan, scraping up any bits of scallop and frond that are stuck to the pan. Continue to stir and scrape

until all but a few spoonful's of the wine is left, the pan is clean and juices are golden. Pour in the cream and continue to stir, increasing the heat to medium high. Allow the cream to bubble, and cook for **3 to 4 minutes**, until the sauce starts to thicken. Remove from heat, remove the sprigs of tarragon and stir in the remaining butter to fully incorporate and make the sauce glossy. If serving in the saucepan, nestle the scallops into pan sauce, or pour in the sauce into a shallow serving dish and nestle the scallops into the sauce, sprinkle with salt and pepper to taste and serve.

The pan sauce will keep in an airtight container for **up to 3 days** in the fridge, the scallops are best enjoyed the day they are made.



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Your Featured Wine

Vintage: 2021

Vineyard: Name of the vineyard

Recognition:

- A spot to share a score
- A spot to share an award
- A spot to share a quote