

Seared Scallops with Truffle Beurre Blanc

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

This sauce pairs well with potatoes, eggs, and any type of white fish or seafood.

Step 1: Making the Beurre Blanc

- 1 tbsp shallots
- 1/4 cup white wine
- 8 tbsp cold, unsalted butter
- kosher salt (to taste)
- white pepper (to taste)
- lemon juice (optional)

To prepare the beurre blanc, first mince the shallots. Cut the cold butter into tablespoon-size pieces. Gather the wine and set aside.

Place a small saucepan over medium heat. Add the shallots and the wine. Bring to a simmer and reduce the liquid by about two-thirds until it reaches a syrupy consistency.

Turn the heat to the lowest setting and whisk in the cold butter one piece at a time to slowly form the emulsion.

Once all of the butter has been incorporated, season with salt and pepper. You may want to add a few drops of lemon juice to brighten the flavor of the sauce.

Monitor the sauce closely if you have other tasks to do before serving. Keep the sauce warm to the touch and whisk often to prevent it from splitting. You may need to turn the heat off and on to keep it at the correct temperature. The heat does not always need to be on, as the residual heat from the pan will keep it warm.

Step 2: Prepping and Cooking the Scallops

- 12 medium scallops
- 2 tsp grapeseed oil

To cook the scallops, preheat a large, stainless-steel pan over medium-high heat.

Pat the scallops dry. Once the pan is hot, add the oil and sear the scallops on each side for about 1 to 2 minutes or until done. Set aside.

Step 3: Finishing the Sauce & Serving

- 1 tbsp chives
- few drops of truffle oil

To finish the sauce, finely chop the chives. Whisk in a few drops of truffle oil to taste. Be careful as it can be quite overpowering – a little goes a long way. Finely slice the chives and whisk into the sauce.

Divide the sauce between four small plates so it forms a pool. Place three scallops onto each plate. Garnish with a couple of long chives and serve immediately.