



DE LOACH
VINEYARDS

The Russian River Valley Original

SEARED SCALLOPS WITH LEEKS & GINGER

SERVES 3-4

INGREDIENTS:

2 lb sea scallops
3 cups julienned leeks, white part only
3 Tablespoons unsalted butter
4 Tablespoons DeLoach Vineyards Chardonnay
1 Tablespoon safflower oil
1 Tablespoon parsley, minced

SAUCE:

1 cup heavy cream
1/4 cup DeLoach Vineyards Chardonnay
3 teaspoon fresh ginger, grated
1/2 teaspoon salt
1/4 teaspoon white pepper
pinch of nutmeg

DIRECTIONS:

In a large covered pan, cook leeks in 2 Tablespoons butter & wine over low heat until translucent, about 15 minutes. Uncover & remove from heat. Peel off small side muscle attached to scallop & reserve. Combine cream, 1/4 c wine, ginger, salt, pepper & nutmeg in a small pan. Add side muscle trimmings and simmer. Reduce by 1/3 (about 15 minutes). Strain & add to leeks.

Heat a non-stick pan over high heat & add remaining butter & oil. When foam subsides, add scallops a few at a time & sear for a few seconds on each side until light brown in places. Be sure not to cook all the way through. Remove from pan & continue until all are seared. Add scallops and cooking liquid to leeks and gently reheat until scallops are just firm to touch (about 1 minute). Serve 3-4 as a first course, garnished with parsley.

