

Heath Southern Sisters Reserve Chardonnay

Pan Seared Scallops, Chardonnay and Vanilla Beurre Blanc (serves four as an appetizer)

Ingredients:

12 large day boat scallops, patted dry with paper towel
3 tablespoons (45ml) + 5 ounces (150 grams) unsalted butter
5 small shallots, minced
¼ cup (60ml) Heath Southern Sisters Reserve Chardonnay
3 tablespoons (45ml) tarragon vinegar
1 vanilla bean, split lengthwise
1 cup (240ml) pea shoots
Sea salt
Pepper

1. Place a sauté pan over medium high heat
2. Add 2 tablespoons (30ml) of butter and melt
3. When butter has melted, add the shallots and cook until translucent
4. Add the Heath Chardonnay and tarragon vinegar and cook until only about 1 teaspoon (5ml) of liquid is left in the pan.
5. Scrape the vanilla bean seeds into the mixture and stir to blend.
6. Lower the heat to medium-low.
7. Add remaining butter, a teaspoon at a time, whisking constantly
8. Add one third of the butter pieces and whisk until blended. Continue whisking vigorously to ensure sauce does not break
9. Continue process until all the butter is incorporated.
10. Season with salt and pepper and set aside in a warm place
11. Place a large cast iron pan over medium high heat
12. Add tablespoon butter and olive to pan
13. When butter and oil combination is hot, add scallops.
14. Sear for approximately one minute on both sides
15. Remove from pan
16. To serve place three scallops on each plate, drizzle with butter and garnish with a small handful of pea shoots or sprouts