



WINERY & VINEYARDS™

Basil & Prosciutto-Wrapped Scallops with Citrus Beurre-Blanc
To Accompany Alma Rosa 2009 Pinot Blanc Santa Barbara County
By Chris Burroughs, Tasting Room Manager

Scallops:

Great big fat fresh-caught scallops (2-3 per person for appetizers; more if serving as an entrée)

One large fresh basil leaf per scallop

One very thin-sliced strip of prosciutto, per scallop

Salt & pepper

Olive oil

Assemble scallops: Season scallops with salt and pepper. Wrap each scallop with a basil leaf, then with a prosciutto strip and pin it all together with a toothpick. Lightly brush each scallop with olive oil. Now, on either a hot grill or in a hot skillet, cook scallops about 2 minutes on each side (you want the prosciutto to sizzle crisply, but not to overcook the scallops).

For the Citrus Beurre-Blanc:

½ c fresh-squeezed orange juice

½ c dry white wine (use the Pinot Blanc)

¼ c lemon juice

¼ c lime juice

a 2-inch strip each of lemon, orange & lime zest

¼ c sliced shallots

1 clove sliced garlic

½ bay leaf

1 sprig fresh thyme

Salt & pepper to taste

½ c cream or half-and-half

Stick of butter (possibly more)

Put everything into a saucepan (except cream and butter) and bring to a boil, reduce until almost gone. Add cream (or half-and-half) and reduce to about half. Lower heat, slowly add butter whisking in a little at a time, going on and off the heat, careful not to boil or burn. When you're happy with the sauce, strain and keep warm.

Serve scallops drizzled with sauce, or separately with beurre-blanc as a dipping sauce.

Could be scaled-up to serve on a bed of linguine (or other pasta).