



LINGUINE WITH PESTO GENOVESE & LEMON SCALLOPS

INGREDIENTS:

Fresh sea scallops
(2 per person)
16 oz. of dried linguine

PESTO

3 Tbsp Pine Nuts
2 cups fresh basil leaves
3 cloves garlic, peeled
1 pinch of sea salt
Juice of 1/2 a lemon
1/4 cup grated parmigiano
4 Tbsp Pecorino Romano
1 cup Palmina EVOO

*EVOO = Extra Virgin Olive Oil



METHOD:

Combine pine nuts, basil, garlic, sea salt and cheese in a food processor and pulse until a paste is formed. Drizzle olive oil and continue pulsing until the desired texture is achieved. I prefer a slightly more rustic “chunk” to pesto, some like it smooth. That’s up to you...

Marinate scallops in fresh lemon juice for 30 minutes. Don’t leave them any longer or the juice will begin to “cook” the scallops. (Think ceviche).

Dry the scallops on a towel, then dust lightly with flour. Heat a small pan with 2 Tbsp EVOO over medium high heat and sear the scallops on top and bottom till golden. (about 1 minute per side). Set aside.

Bring a pot of salted water to boil for pasta. Boil pasta according to instructions on package.

Meanwhile, in a heavy skillet heat the pesto over medium heat. As the pasta cooks, add 1/2 cup of the pasta water to the pesto and stir to integrate. This will help the pesto stick to the pasta.

When the pasta is al dente, drain and add to sauce along with scallops. Cook together for 2-3 minutes to finish scallops.

Plate creatively and pour a glass of Palmina Cortese for you and each of your guests!!