



## SPRING SCALLOPS

*The spring season starts with pea shoots coming up through the vineyards and sweet peas. We love the sweetness of the scallop and pea puree to balance the crispness of the Pinot Grigio.*

Serves 4

### INGREDIENTS:

#### SCALLOPS:

8 large scallops  
4 tbs EVOO  
1/2 tsp sea salt  
1 tsp lemon zest

#### PEA PUREE:

3 tbs EVOO  
1 tbs chopped mint  
1 ½ cups Fresh Peas  
*(may use frozen steamed  
if fresh not available)*  
2 tbs chopped shallots  
juice of ½ a lemon  
1/4 cup of water  
salt & pepper to taste



### METHOD:

Heat 3 tbs EVOO in a medium saucepan. Add shallots and cook until translucent.

Add peas to pan and cook together until they are soft (about 10 minutes).

In a food processor, add shallots and peas together, then add the remaining ingredients for the pea puree and blend until smooth. Add salt and pepper to taste.

Heat the remaining 4 tbs EVOO in a frying pan until the pan is hot, but not smoking.

Place scallops in the pan and sear until browned on both sides. Then remove from pan and set aside.

Place a small portion of the pea puree (about 1/2 cup) on a plate and place 2 scallops on top of the pea puree. Sprinkle scallops with lemon zest.

Enjoy!