

# Pan-Seared Scallops with Beurre Blanc

Difficulty: Advanced | Prep Time: 60 min | Serves: 6  
Recipe by Draeger's Cooking School

- 1 recipe Beurre Blanc (recipe follows)
- 12 sea scallops
- Kosher salt and freshly ground black pepper
- Clarified butter\*
- 2 tablespoons mint leaves, chiffonade



**Beurre Blanc Sauce** (makes approximately 2 cups):

- 4 medium shallots, finely minced
- ½ cup white wine
- ½ cup white wine vinegar
- 4 tablespoons heavy cream
- 1 pound (4 sticks) unsalted butter, cut into cubes
- Kosher salt and freshly ground black pepper, to taste

## Instructions:

Prepare the beurre blanc according to recipe and set aside. Keep warm.

Pat the scallops dry and season with salt and pepper. Heat 1 tablespoon of clarified butter in a 12-inch stainless steel skillet over moderately high heat until hot but not smoking. Sear 6 scallops, turning once, until golden brown on each side and just cooked through, about 2 to 3 minutes total. Transfer the scallops to a platter as cooked and keep warm, loosely covered with foil. Sear remaining scallops in same manner, wiping out skillet and adding another tablespoon of clarified butter between batches.

To serve, spoon 2 tablespoons of the beurre blanc onto a plate, then top with 2 scallops. Lightly sprinkle the mint chiffonade over the entire plate. Repeat with the remaining ingredients.

\*To make clarified butter, melt 1 pound of unsalted butter in a medium saucepan. Cook butter over medium-high heat until it foams. Reduce heat to medium and gently simmer. Once the bubbling ceases, carefully pour through a cheesecloth or coffee filter-lined strainer into a heatproof container. Cool completely, seal well and refrigerate for up to 6 months.

In a medium-sized saucepan, combine the shallots, wine and vinegar. Simmer over low heat until the liquid has almost completely evaporated. Add the heavy cream and stir to combine. Lower the heat to medium and quickly whisk the butter until all of the butter has been incorporated.

Taste, and adjust for seasoning. If it tastes flat, add more wine vinegar, a few drops at a time until the flavor brightens. If the sauce is too acidic, whisk in more butter.

\* Note: this recipe does not require straining out the shallot before continuing with the cream and the butter. If presentation requires a smooth, velvety sauce, by all means, strain out the shallots.