

Fennel & Fire Recipes

Serves Four

PINK & PINK SCALLOPS in



Pink Peppercorn
Prosecco Sauce

Fennel & Fire Ingredients:

Pink & Pink Shake or Grinder

1 tsp Whole Pink Peppercorns plus 1 tsp crushed pink peppercorn

Other Ingredients:

12-16 Large Sea Scallops

1 Cup Pink Prosecco-suggestion: serve remainder with dinner

One Small Shallot Chopped

Two tbsp Fresh Lemon Juice or Champagne Vinegar

2/3 Cup Heavy Cream

16 Tablespoons Unsalted High Quality Butter-cubed and cold

Pantry Ingredients:

Grapeseed Oil

One 16 oz Box of Liguini (preferable local)

Seasoning fresh sweet scallops with our Pink and Pink seasoning are a match made in heaven.

Served with this briny pink peppercorn prosecco beurre blanc sauce sweep you right back to the sea.

Directions:

Prepare Scallops:

1.) Wash the scallop and remove the abductor muscle (the crescent-shaped muscle along the side - it feels firmer). Pat dry scallops and sprinkle with Fennel and Fire Pink & Pink seasoning. Set aside for 10-30 minutes or refrigerate on a paper towel-lined plate for a few hours up to overnight to draw out moisture. Pat dry again before cooking and re-sprinkle with Pink & Pink seasoning.

Prepare Pasta:

1.) Bring Water to a boil, add a pinch of salt, and cook pasta according to package instructions. While pasta cooks, sear scallops and prepare pink peppercorn prosecco sauce. Drain pasta when al dente.

Sear Scallops:

1.) Heat 1-2 tablespoons of grapeseed oil in a non-stick skillet over medium-high heat. Once the oil is shimmering, add scallops without overcrowding. Cook undisturbed for at least 2 minutes until the bottom is golden brown. Flip and cook the other side for 30 seconds to 1 minute. Once seared and scallops cooked through, move the scallops to a plate and keep them warm by tenting or placing them on a "keep warm" setting in oven.

Make Pink Peppercorn Prosecco Sauce:

This basic Beurre Blanc sauce recipe has a little more liquid than a classic beurre blanc sauce. I replaced the wine with prosecco, and added pink peppercorn to infuse a subtle fruity spicy flavor. You may replace the lemon juice with a high quality champagne vinegar.

1.) Melt a tablespoon of butter in the saucepan over medium heat. Add shallots and saute for 1-2 minutes, stirring constantly. Add the whole peppercorn and stir for 30 seconds. Add the prosecco and lemon juice; cook until the liquid is reduced by half. Add the heavy cream. Bring to a boil. Whisk in the butter a few pieces at a time until incorporated. Strain to remove shallots and pink peppercorns, giving you a smooth and velvety sauce. Season with Pink & Pink seasoning to taste.

Plate:

Place pasta equally in four shallow bowls, swirling to create a nest. Spoon the sauce over the pasta. Arrange scallops on top of pasta and sprinkle with the crushed pink peppercorns. Serve with bread and a fresh salad with a vinaigrette dressing.

Exoite Your Taste Buds,
naturally!