

Caramelized Sea Scallops with Roasted Chestnut Butter Sauce

scallops:

20 jumbo sea scallops, dry

_ cup clarified butter
salt & perrper to taste

chestnut butter sauce:

_ cup chestnut puree

_ cup white wine

1 sprig fresh thyme

1 bay leaf

1 cup clam or fish broth

_ cup heavy cream

_ cup butter at room temperature

_ cup lightly roasted and chopped chestnuts

_ t. ground white pepper

Scallops: Heat butter in sauté pan until it smokes. Sear scallops on both sides until caramel color. Serve immediately with sauce.

Chestnut Butter Sauce: Add wine to sauté pan and reduce by half. Add herbs, broth & puree. Bring to a boil & simmer until reduced by one quarter. Add cream, butter, roasted chestnuts & pepper. 4 servings.

Randy Emert