



Searred Sea Scallops with Thyme and Black Lava Salt paired with our Brosseau Vineyard Chardonnay

Black Lava Salt comes from Hawaii and is a blend of sea salt and purified volcanic charcoal. Black Lava Salt has an unforgettable aroma and important health benefits derived from the charcoal in lava. Black Lava Salt is striking in color and has a nutty/smoky flavor that makes it a great finishing salt for any dish.

12- large sea scallops, muscle removed if necessary
1/4c. shallot, minced
1/2c. clam juice
1/2c. chardonnay
1/4c. champagne vinegar
1/2c. heavy cream
3T. fresh thyme, chopped
kosher salt
black pepper
black lava salt
2T. olive oil
2T. butter

Preheat oven to warm.

Heat olive oil and butter over medium high heat until the foam has subsided. Add scallops and sauté until golden brown about 1 to 2 minutes per side. Transfer scallops to a plate and place in warmed oven. Discard all but 1 1/2 T. of butter/oil mixture from sauté pan. Turn heat to medium and sauté shallots until soft. Add clam juice, chardonnay, champagne vinegar and reduce for 3 minutes. Add heavy cream and boil for five minutes until slightly thickened. Place two scallops on each plate, drizzle with sauce and top with black lava salt and fresh thyme. Pour a glass of our Brosseau Vineyard Chardonnay and enjoy!

Serves six as a first course

Recipe by Megan Reeves, megan@testarossa.com