

Icewine Seared Scallops with Vidal Beurre Blanc

by David Penny, Executive Chef, Great Estates of Niagara

The sugar content in the Icewine allows the scallops to develop a beautiful colour in the pan while the sweetness of Icewine pairs perfectly with the sweetness of the scallops. Serves 4

Ingredients

4 large scallops, size U10
1/4 cup Inniskillin Vidal Icewine
1 tbsp olive oil
maldon sea salt
micro greens for garnish

Method

Soak scallops in the Icewine for 3-4 hours.

Remove from liquid and place scallops on paper towel to dry.

Heat pan with olive oil on medium high heat.

Sear scallop on both sides, 1 minute per side or until colour develops.

For the beurre blanc

1/2 shallot finely diced
4 whole peppercorns
1/8 cup Inniskillin Vidal Icewine
4 tbsp butter unsalted cubed
pinch salt

Method

Combine wine, shallots and peppercorns in a saucepan and reduce liquid by half.

Strain shallots and peppercorns.

Slowly incorporate butter into reduction by whisking in one piece at a time.

Finish sauce with salt to taste.

Serve with Inniskillin Vidal Icewine.

