



Recipe



Ginger & Black Garlic Seared Sea Scallops

Ingredients

12 large sea scallops, 1 1/4 to 1 1/2 pounds, thawed if frozen, side muscle removed

Salt and fresh ground black pepper to taste

2 tablespoons Ultra-Premium Certified Olive Oil

1 tablespoon Ginger & Black Garlic Infused Olive Oil

1 tablespoon salted butter

1/4 cup dry white wine

1 tablespoon fresh squeezed lemon juice

1/4 cup chopped flat leaf parsley

Instructions

Pat the scallops dry thoroughly with paper towels.

Season the scallops generously with salt and fresh ground pepper to taste.

Heat the Ultra-Premium olive oil in a large pan or skillet over medium-high heat, until very hot and sizzling.

Add the scallops to the pan and fry for two minutes on one side (until a golden crust forms). Flip and fry again for another minute or two, until a golden crust forms on the other side, and they're just cooked through and barely opaque. Remove from skillet and transfer to a warm serving plate.

In the same pan, over medium high heat, add butter along with Ginger & Black Garlic Infused Olive Oil, scraping up any browned bits left over from the scallops. Pour in wine and bring to a simmer for two minutes or until wine reduces by about half. Stir in the lemon juice.

Remove the pan from the heat and immediately pour the hot pan juice over the plated scallops. Garnish with parsley and serve.

Serve over rice, risotto, polenta, pasta, with garlic bread or steamed vegetables