

THYME & TEMP

DOLIN-BLANC SCALLOPS

WITH PESTO OIL & SAUTÉED BOO CHOY

4 SERVINGS
20 MINUTES

INGREDIENTS

PESTO

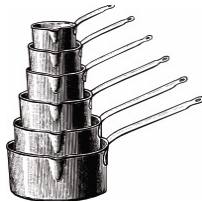
1 cup of fresh basil leaves, packed
1/4 cup of grated parmesan
1/4 cup of extra virgin olive oil
3 tablespoons of walnuts
1 large clove of garlic, minced
1 tsp each of salt and pepper

SCALLOPS

2 qty 1/4" thick slices of pancetta, diced
1/2 cup of Dolin-Blanc Vermouth
3 tbsp of olive oil
4 large scallops, cleaned

BOK CHOY

1/4 cup of chicken stock
1 tsp of corn starch
1 tbsp of olive oil
1 garlic clove, minced
1 lb of baby bok choy, stems cut to about 1 inch.
Pinch of salt and a pinch of fresh ground pepper



INSTRUCTIONS

PESTO

Place the basil and walnuts into a food processor and pulse several times. Follow by adding garlic and parmesan and pulse a few times more. Scrape down the sides. Start the processor again, and while it's running, add the oil to emulsify without separating. Finally, add some salt and pepper to taste and pulse a time or two for good measure.

SCALLOPS

Place diced pancetta in a cool frying pan and bring to medium heat, stirring as needed. Once cooked, remove pancetta and rest on a paper towel. Drain the grease. Put the pan back on the heat and add the Dolin-Blanc to deglaze and loosen the bits. Let this simmer for about 2-3 minutes, remove and pour into a bowl nearby.

Put the pan back over the heat and turn it to medium-high. Add olive oil, and then place all four scallops, seasoned with salt and pepper, into the pan until seared golden brown on one side. Flip scallops and continue cooking until cooked through in the middle. While the scallops are cooking after the flip, start spooning the Dolin-Blanc pan sauce over the top of each one.

When the scallops are cooked properly, remove from heat and place on top of your grits, garnishing with thinly sliced chilis (we used Thai) and pancetta. Finally, drizzle a bit of your pesto oil over the top.

BOK CHOY

Whisk together the stock and corn starch in a bowl and set aside

Heat the oil in a large skillet and add garlic on medium heat for about 30 seconds.

Add the bok choy and stir and toss until the leaves start to wilt. Pour the stock mix into the pan and cook while stirring for roughly a minute.

Remove from heat, sprinkle with salt and pepper, and plate.