



LA ZINGARA

WHITE WINE | CALIFORNIA

Pairs well with fish, chicken
and turkey dishes.

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PAN SEARED SCALLOPS IN BEURRE ZINGARA

4 servings

INGREDIENTS

1.25 lbs large scallops

2 tbl olive oil

1/2 shallot, minced

3 tbl Vinavanti "La Zingara"

1 tsp lemon juice

4 tbl unsalted butter, cut into 4 pieces

PREPARATION

Heat large skillet over medium-high heat. Rinse scallops and pat dry, then toss with olive oil. Increase heat to high and add scallops (turn on the stove exhaust fan if you have one). Cook until browned, about 2 min per side. Remove scallops to a plate and tent with foil to keep warm. Turn heat down to medium, add wine and deglaze the pan. Add lemon juice and reduce by about 3/4. Remove skillet from heat and let cool down to warm. Add butter one piece at a time whisking into sauce - it is important that the pan is cool enough that the butter melts but doesn't separate. Salt to taste, and pour over scallops. Serve with glasses of La Zingara.