



## Seared Scallops with Sweet Corn and Potato Risotto, Crispy Corn and Herb Salad

*This recipe was developed specially by Chef John Adamson to be paired with  
2009 Amici Cellars Sauvignon Blanc*

Serves 2

### For the Corn Cream:

|          |                                    |
|----------|------------------------------------|
| 1T       | Butter, unsalted                   |
| ½ea      | Shallot, roughly chopped           |
| 1ea      | Garlic Clove, small, rough chopped |
| 2ea      | Yellow Corn Cobs, corn removed     |
| 2ea      | Sage Leaves, roughly chopped       |
| 1c       | Heavy Cream                        |
| to taste | Salt and Pepper                    |

Add the butter to a medium sauté pan and over medium heat, sweat the garlic and shallots until they develop an aroma. Add the corn and sage. Sweat the corn until it begins to weep and deepens in color. Add the cream and cook until the corn becomes tender and sweet. Cool slightly. Add to a blender and puree, adding more cream if necessary to achieve a smooth and somewhat thick puree. Pass the cream through a fine mesh strainer. Set aside.

\*Note: Any unused cream can be thinned with chicken stock for cream of corn soup.

### For the Potato Risotto:

|          |  |
|----------|--|
| 2T       | Extra Virgin Olive Oil   |
| 1ea      | Garlic Clove, small  |
| ½ea      | Shallot, minced  |
| 2c       | Yukon Gold Potatoes, thinly sliced, julienned and cut into a rice shape, kept in water |
| 1c       | Heavy Cream  |
| 1c       | Chicken Stock, hot, approximate amount   |
| 1c       | Corn Cream, from above   |
| 1T       | Butter, unsalted   |
| to taste | Salt and Pepper  |

Heat olive oil in a 2-quart saucepot over medium heat. Add shallots and garlic and cook until aroma. Drain potatoes and add to the pot. Add the cream and salt and pepper to taste. Bring to a boil, stirring gently. Cook the potatoes until they begin to soften. Add chicken stock as needed to thin the potatoes, making sure the potatoes remain creamy. When the potatoes are tender, add one cup of the corn cream and bring back to the boil. Finish with butter.



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## **For the Scallops:**

|          |                            |
|----------|----------------------------|
| 2T       | Extra Virgin Olive Oil     |
| 2ea      | Scallops, Maine or Dayboat |
| to taste | Salt and Pepper            |

Clean the scallops of the side muscle (foot) and dry with a lint free cloth. Season generously with salt and pepper. Place a stainless steel sauté pan, over high heat and wait until the pan has a slight haze coming from the center of the pan. Add the olive oil and then immediately place the scallops into the pan. Let the scallops cook for about three minutes, or until the scallop is well seared. Turn and brown on the other side.

## **Crispy Corn:**

|          |                   |
|----------|-------------------|
| 1c       | All Purpose Flour |
| ½c       | Cornmeal          |
| ½c       | “Wondra” Flour    |
| to taste | Salt and Pepper   |
| ¼c       | Corn Kernels      |
| ½c       | Buttermilk        |
| 2c       | Vegetable Oil     |

Heat the oil in a small sauté pan to about 325°. Combine the flour, cornmeal, “Wondra” flour and salt and pepper in a small bowl. Place the corn kernels into the buttermilk; let soak for five minutes. Drain kernels from excess buttermilk and place into flour mixture. Toss to coat evenly and thoroughly. Shake off excess flour. Place into hot oil and cook until browned and crispy. Season with salt and set aside in a warm place.

## **Herb Salad:**

|          |   |
|----------|---|
| ¼c       | Herb Salad (hearts of tarragon, parsley, chives, chervil) or Micro Greens |
| ½t       | Extra Virgin Olive Oil  |
| to taste | Salt and pepper to taste  |