



Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.

Seared Scallops with Beet Salad and Horseradish Cream

Time: About 1 hour and 40 minutes
Servings: 4
Wine Pairing: Kitchak Cellars Scherzo Rosé of Cabernet and/or
Kitchak Cellars Vivacé Ermitage Blanc
Serve: As a first course

Inspiration:

Borscht is the inspiration for the vibrant beet accompaniment to these seared jumbo scallops. After roasting the beets we coarsely chop them, mix them with a raspberry vinaigrette and top them with warm horseradish cream.

Ingredients:

1 pound large unpeeled beets, cut into 1-inch wedges
½ cup water
¼ cup plus 2 tablespoons extra-virgin olive oil
1 tablespoon raspberry vinegar
1 small shallot, minced
1 tablespoon drained prepared horseradish
½ cup crème fraiche
1 teaspoon fresh lemon juice
12 fresh (unfrozen if possible) jumbo scallops (about 1 pound)

Directions:

1. Preheat oven to 375o F (190o C). Put beet wedges in medium baking dish, season with salt and pepper and add the water. Cover dish tightly with foil and bake for 1 hour, or until beets are tender. Let cool slightly.
2. Peel the roasted beets and transfer to a food processor. Pulse several times, just until coarsely chopped. Put in bowl and stir in ¼ cup of olive oil, the raspberry vinegar and a pinch each of salt and pepper.
3. In a small skillet, combine the minced shallot with the horseradish, crème fraiche and lemon juice and season with salt and pepper. Cook over low heat, stirring occasionally, just until the crème fraiche is melted, 1 to 2 minutes. Keep sauce warm over low heat.
4. Heat the remaining 2 tablespoons of olive oil until nearly smoking. Using a paring knife, score a shallow crosshatch pattern into one side of each scallop. Season the scallops with salt and pepper and add them to the skillet, scored side down. DO NOT BE TIMID about the heat of the pan. Cook over high heat until the bottom is browned, 2-3 minutes. Turn and cook until the scallops are lightly browned on the second side, and just cooked through, 1 to 2 minutes; DON'T LET THE SCALLOPS BECOME OPAQUE.
- 5 Spoon the roasted beet salad onto plates and top with seared scallops. Drizzle warm horseradish cream all around and serve immediately.
- 6.Note: The beet salad can be made in advance and refrigerated overnight. Return to room emperature before making the sauce and cooking the scallops.

