



**SAUTÉED DIVER SCALLOPS WITH ENGLISH PEAS, HEIRLOOM CARROTS
& BLACK TRUMPET MUSHROOMS**

EXECUTIVE CHEF JOSH THOMSEN - BERKELEY, CA



- 6 EACH OR 3-6 OUNCES OF FRESH SCALLOPS (DAY BOAT, IF POSSIBLE)
- 1 CUP ENGLISH PEAS, CLEANED & BLANCHED IN SALTED WATER
- 1/2 CUP VEGETABLE STOCK (COLD)
- 1 TABLESPOON UNSALTED BUTTER
- 4 EACH BABY CARROTS, PEELED & BLANCHED
- 1 CUP BLACK TRUMPET MUSHROOMS (WASHED & DRIED)
- 1/2 CUP LEEKS, CUT INTO ROUNDS & BLANCHED
- 1 TABLESPOON CHOPPED CHIVES
- 1 TABLESPOON EXTRA VIRGIN OLIVE OIL
- TO TASTE KOSHER SALT
- TO TASTE FRESHLY GROUND BLACK PEPPER

- 6 SPRINGS OF PEA SHOOTS FOR GARNISH
- 1/2 TABLESPOON OF FRESH CHIVES, CHOPPED
- PARSLEY INFUSED OIL FOR GARNISH
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IN A BLENDER COMBINE STOCK & PEAS (RESERVE 2 TABLESPOONS OF PEAS).
PUREE TILL SMOOTH.

SEASON SCALLOPS WITH SALT & PEPPER. HEAT A SAUTÉ PAN WITH MEDIUM HEAT
AND ADD OLIVE OIL. WHEN IT JUST STARTS TO SMOKE. ADD TO PAN. COOK ABOUT
1 MINUTE ON EACH SIDE (DEPENDING ON THICKNESS OF SCALLOP). THEN SAUTÉ
TILL "GBD" GOLDEN BROWN & DELICIOUS ON BOTH SIDES! RESERVE WARM.

IN A SMALL POT, WARM UP PEA PUREE MIXTURE WITH 1/2 TABLESPOON OF BUTTER.
SEASON TO TASTE WITH SALT & PEPPER. RESERVE WARM.

IN A SAUTÉ PAN, ADD THE OTHER 1/2 TABLESPOON OF BUTTER, LEEKS, MUSHROOMS & CARROTS. SEASON TO TASTE WITH SALT & PEPPER. RESERVE WARM.

PLATE ON WARM PLATES.

PUT A SMALL CIRCLE OF ENGLISH PEA PURÉE IN THE MIDDLE OF THE PLATE. ADD A SMALL PILE OF THE VEGETABLES IN THE CENTER OF THE PUREE. THEN TOP WITH THE SCALLOPS. DRIZZLE PARSLEY INFUSED OIL AROUND PLATE AND SPRINKLE WITH CHOPPED CHIVES & PEA SHOOTS.

ENJOY!!