



FINCH + FENNEL

Saffron Pink Peppercorn Scallops

PREP TIME: 10 minutes

COOK TIME: 20 minutes

INGREDIENTS:

- 1 lb Scallops, cleaned
- F+F Saffron Pink Peppercorn Sea Salt
- 1 tsp Black Pepper
- 2-3 Fresh Sage Leaves, chopped
- 2-3 Tbsp Unsalted Butter
- ½ c Heavy Cream

INSTRUCTIONS:

1. Pat dry scallops with a paper towel, then season with F+F Saffron Pink Peppercorn Sea Salt & black pepper.
2. Add one tablespoon of butter to a nonstick sauté pan on high heat.
3. Once the pan is extremely hot, reduce heat to medium-high heat and begin searing your scallops. Sear them in batches being careful to not overcrowd the pan.
4. Once the scallops begin to shrink & brown, flip & sear the other side (about one minute or less). Scallops will continue to cook after you remove them from the pan.
5. Once done cooking all of your scallops, allow your pan to cool down enough where you can touch it.
6. Move the pan back to the stovetop on low heat, add a tablespoon of butter & deglaze the pan.
7. Once deglazed, add the heavy cream & any juices that may have gathered from the resting scallops.
8. Add the sage leaves to pan, season with F+F Saffron Pink Peppercorn Sea Salt & pepper, then reduce by half or until it begins to thicken (increase heat to medium, if needed, but cream should not boil – just lightly simmer).
9. Once thickened, plate up scallops, pour cream sauce ovetop & serve.



Enjoy!

