

Mushroom-Spiced Scallops served over a Citrus Saffron Butter Sauce

Mushroom Spice

8oz Button Mushrooms, cleaned and thinly sliced
2 tsp Fennel Seeds
1 tsp ground ginger
1 tsp salt

Butter Sauce

Pinch Saffron Strands
2 Tbs water

3 Tbs White Vinegar
4 Tbs White Wine
1 Shallot, Minced
6-8 Peppercorns
½ Lemon Juice and Zest
¾-1 cup Butter, cubed and very cold
1-2 tsp Agave Nectar or Honey

12-16 Lardg Scallops

1 Tbs Butter

4-6 Tbs Mushroom Spice

Chives, chopped for garnish



Grind the saffron strands to a powder using a mortar & pestle. Add the saffron powder to 2 Tbs of water. Let sit for 30-45 minutes.

Pre-heat the oven to 250°F.

Mushroom Spice

Wash the mushrooms and then thinly slice using a chef's knife. Line a large baking sheet with parchment paper and spread the sliced mushrooms in a single layer. The parchment paper will allow the mushrooms to be lightly scraped when ready to use. Bake the mushrooms for about 2 hours, until they are dried and crispy and crunchy. Allow the dried mushrooms to cool.

Over medium high heat, place the fennel seeds into a small pan and quickly toast. They will begin to release their fragrance and then toast for 1 minute. Remove from the pan and lightly crush the seeds in a mortar using a pestle.

Place the cooled mushrooms into a small food processor along with the crushed, toasted fennel seeds, salt and ground ginger. Pulse the processor until a coarse mixture is formed. This spice can last for a couple of weeks in a sealed jar or vacuumed sealed bag.

Butter Sauce

Pour the vinegar, wine, and shallot in a small pan over high heat. Add the peppercorns, lemon zest and stir to combine. Bring the mixture to a boil and then reduce the heat to medium-high. Reduce the liquid until there is about 2 Tbs remaining. peppercorns. This may take up to 6 minutes. Be careful not to over reduce the liquid. If so, add a little water and reheat.

Strain the liquid and discard the shallots, lemon zest, and peppercorns. Stir the saffron-water mixture and then whisk into the strained liquid. Cook the saffron mixture over low heat for 12-15 minutes.

Begin whisking the cold butter 1-2 cubes at a time. Do not let the butter mixture boil. I would suggest removing the saucepan from the heat and whisk in the butter. Occasionally return the sauce to the heat to just heat the sauce without boiling. After the butter has been incorporated, add the lemon juice and 1 tsp of agave nectar. Taste and adjust as needed. Check to see if the sauce coats the back of a spoon. Keep the butter sauce warm.

Scallops

Heat a large pan over medium-high heat. Add 1 Tbs of butter and melt. Swirl the melted butter to coat the pan. After the butter is heated, add the scallops to the pan and sear for about 90 seconds. Place the mushroom spice on a plate and spread it out. After 90 seconds, check the scallops for a bottom sear and then place them on the mushroom spice and then return to the pan with the spiced side up. Cook the scallops for an additional 60-90 seconds or until done to your liking. You may opt to coat the bottom the scallops with more of the spice.

Divide the butter sauce onto 4 plates using a spoon and then place the scallops, 3-4 per plate, on top of the butter sauce with the mushroom spice on top of the scallops. Garnish with chopped chive and serve.



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