

CLARKE



Griddle-Seared Scallops with Lemon Pea Purée & White Wine Butter Sauce

Wolf Griddle + Induction

Serves: 4–6 | **Prep Time:** 20 minutes | **Cook Time:** 15 minutes | **Skill Level:** Moderate

Ingredients

Scallops

- 12 to 18 large sea scallops
- Kosher salt and freshly ground black pepper
- 1 tablespoon neutral oil

Lemon Pea Purée

- 1½ cups peas, fresh or frozen
- 1 tablespoon unsalted butter
- ¼ cup heavy cream
- Zest of 1 lemon
- Kosher salt, to taste

White Wine Butter Sauce

- ½ cup dry white wine
- 1 small shallot, minced
- 3 tablespoons cold unsalted butter
- Kosher salt, to taste

To Finish

- 4 to 6 radishes, very thinly shaved
- 2 tablespoons chopped fresh dill
- Lemon zest, for garnish

Instructions

1. Bring a small pot of salted water to a boil. Add the peas and cook for **2 minutes**, just until bright green. Drain and transfer to a blender with the butter, cream, lemon zest, and a pinch of salt. Blend until very smooth. Keep warm.
2. In a small saucepan, combine the white wine and shallot. Bring to a simmer over medium heat and reduce until almost dry. Lower the heat and whisk in the cold butter, one piece at a time, until glossy. Season lightly with salt. Keep warm.
3. Pat the scallops very dry and season both sides with salt and pepper.
4. Heat the griddle over **medium-high heat** and brush lightly with neutral oil. Sear the scallops for **1½ to 2 minutes per side**, until golden and just cooked through.
5. Spoon the pea purée onto each plate, top with scallops, spoon over the white wine butter sauce, and finish with shaved radish, dill, and lemon zest.

Chef Tip

Dry scallops are the secret to a strong sear. The less surface moisture they have, the better color you'll get on the griddle.