

Pan-Seared Day Boat Scallops with Roasted Banana Curry Sauce

PAIRS WITH SEAGLASS PINOT GRIS

SeaGlass Pinot Gris's crisp acidity and traces of minerality make it a beautiful food wine. Pair this wine with Pan-Seared Day Boat Scallops with Roasted Banana Curry Sauce.

For the Roasted Banana Curry Sauce

- 2-13 ½ oz. Thai coconut milk
- 2 t yellow curry paste (or more, to taste)
- 2 yellow bell peppers, roasted and peeled, roughly chopped
- 1 yellow bell pepper, raw, roughly chopped
- 1 stalk lemon grass, smashed flat to release juice
- 3 kaffir lime leaves, crushed
- 3 sprigs mint + 1 tablespoon chopped
- 3 sprigs cilantro + 1 tablespoon chopped
- 4 cloves garlic
- 2 T minced fresh ginger
- 1 T fish sauce
- 1 banana



Preheat oven to 400° F. Combine coconut milk, yellow curry, roasted and raw yellow bell peppers, lemon grass, kaffir, mint, cilantro, garlic, ginger, and fish sauce in a saucepan and bring to a boil. Lower heat and simmer for 1 hour. Meanwhile place the banana on a sheet pan and roast in the oven until soft. About 15 minutes. The skin should split become very dark. Add peeled banana to the sauce. Let cool slightly and transfer to a blender and blend until smooth. Pass curry through a fine mesh strainer.

For the Scallops

- 12 fresh day boat scallops (U-8 to U-12)
- salt and freshly ground black pepper, to taste
- vegetable oil, as needed
- Roasted Banana Curry

Preheat oven to 400° F. Pull the foot off of the scallops, discard, and pat scallops dry. Season with salt and pepper. Heat oil in a non-stick pan until just smoking. Sear the scallops until golden. Transfer to a sheet pan and finish cooking in the oven until done, about 2-3 minutes. Ladle 2 oz. of roasted banana curry sauce on a plate, then place 3 scallops on each plate. Garnish with chopped cilantro and mint.

Enjoy with a glass of SeaGlass Pinot Gris.

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