



Truffle Crusted Sea Scallops

Difficulty: Easy

Wine Pairing: 2007 Vinum Cellars White Elephant

Servings: 4

Ingredients

12 each	U-10 (10 per pound) Sea Scallops
½ cup	all purpose flour
2 each	eggs, lightly beaten
2 tablespoon	whole milk
2 cup	truffle scented panko bread crumbs (available only at, you guessed it, the Goose)
2 ounces	butter

Braised Greens

4 ounces	Pancetta or Guanciale cut into ¼ inch cubes
1 each	ham hock or bone (not smoked)
1 cup	white wine
1 each	yellow onion sliced into thin strips
2 clove	garlic crushed
½ cup	champagne vinegar
¼ teaspoon	cayenne pepper (optional)
As needed	pipe stock (water)
2 pound	chicory (bitter green such as kale, escarole, mustard green) remove thick stems

Method of Preparation

1. Over medium high heat, sauté your pancetta with 2 ounces of water in a large stock pot. Cook until water has evaporated and the fat is rendered from the pancetta. Add your onions and garlic and sauté until tender.
2. Deglaze your pan with the white wine. Then add the greens and sauté until wilted.
3. Next add the vinegar, ham bone, cover completely with water and season with salt and pepper. Bring this to a boil and reduce to a simmer. Cook uncovered until the greens are tender (about 1 ½ hours)
4. While your greens are cooking prepare the scallops. Remove the tough outer muscle that is attached to the side of the scallop. Season them with salt and pepper and prepare your three step breading process.
5. On your left set up a small bowl with the flour. To the right of this bowl combine your egg and milk and mix well. Your final step will be the truffle scented bread crumbs.
6. You are only going to bread the top side of each scallop. Start by dusting one side in the flour, then dip into the egg mixture and finally coat the top with the bread crumbs. Continue process until all scallops are breaded.
7. Preheat the broiler in your oven. In a cast iron or heavy bottom skillet warm the butter and coat the bottom of the pan. Arrange the breaded scallops in the pan so that all have about a ¼ inch gap in between. Broil the scallops on the middle rack of your oven. They will only take about 10-12 minutes to cook. Careful not to burn the bread crumbs. If they are browning too quickly but the scallops are not cooked move them to the lower shelf and turn off the oven. The scallops will continue to cook.
8. To serve re-season the greens with salt and pepper. Plate the greens with a small amount of the cooking liquid and arrange three scallops on each plate. Serve with fresh lemon for juicing.