

## INGREDIENTS

### For the Scallops:

2 tbsp grapeseed oil

10 each U10 scallops, dry packed, cut in half widthwise

OR

12 each U10 Scallops, dry packed, whole

### For the Sweet Corn Purée:

4-6 each fresh yellow corn, shucked

Kosher salt to taste

2 tbsp unsalted butter, cubed



## PAN SEARED SCALLOPS WITH SWEET CORN PURÉE

### DIRECTIONS:

#### For the Scallops:

1. Heat grapeseed oil in a large non-stick sauté pan over medium to medium high heat.
2. Season the scallops with salt and pepper on both sides.
3. Add the scallops to pan and sear on both sides until medium golden brown, about 60 seconds on each side for halved scallops and 1 ½ - 2 minutes for whole scallops.
4. Place cooked scallops onto a small sheet tray with a resting rack or a

large plate with paper towels to drain off excess fat.

#### For the Sweet Corn Purée:

1. Cut the corn kernels off all of the ears of corn.
2. Discard the ears.
3. Put the corn kernels into a blender and blend until smooth.
4. Strain the blended corn into a medium size sieve within a large mixing bowl. Press the corn with a spoon or rubber spatula to push the corn juice through.
5. Discard the corn pulp.

6. Pour the corn juice into a medium sauce pot. Turn the heat on medium low heat and reduce the juice until nappe.
7. Strain the thickened juice with a sieve into another saucepan on low heat.
8. Whisk in 2 tablespoons of butter and season to taste. Reserve for plating.
9. If making for future use, pour the puree into a food safe container and chill in an ice bath before covering.