

# Summer Scallops

This light and tasty seafood dish is an excellent end of summer treat to be enjoyed with a glass of Bourgeois Family Selections wine.



## Ingredients (Serves 4-6)

Large Scallops	1 lbs
Leek	3 cups
Shallots	1/2 cup
Butter or Oil	3 tsp
White Wine	1 cup
Light Cream	1/3 cup
Salt & Pepper	to taste

1. Thinly slice the shallots and clean and slice the leek.  
In a non stick pan, brown the shallots **on low heat** with the fat of your choice until they start to caramelize. Throw in the cleaned and dried sliced leek and sweat it until soft.
2. Add the wine and the cream to the vegetables and simmer for 5 minutes.
3. In another pan, start grilling the scallops (caution: this goes very quickly, be careful not to overcook them because no one likes chewy scallops).
4. Serve scallops on top of the leek/shallot mix.

## Side Suggestions

Serve this dish as is or with some fresh or toasted bread. If you are really hungry or need to stretch the dish, you can serve it on rice.

## Wine Pairing Suggestions

Serve this dish with any one of our Saumur blanc wines for the Loire region or even with a Saumur rouge if you feel like trying something slightly different with seafood.

