

Seared Scallops with red pepper Coulis and Balsamic Onion Jam with Wilted Spinach and Onions

Seared Scallops

Salt and pepper scallops to taste. In a hot pan with butter and olive oil sear scallops for about three minutes on each side on medium heat. Remove from stove

Red Pepper Coulis

Cut one red pepper and three slices of white onion. Add 2 tablespoons of chopped garlic to pan with olive oil and butter. Salt and pepper to taste.

Sauté ingredients for about five minutes on medium heat.

Add one cup of heavy whipping cream and once it comes to a boil turn burner to low.

Blend with emulsion blender

Place coulis on plate with scallop in the center. Top with balsamic onion jam or even caviar.

Wilted Spinach & Onions

In a hot sauté pan add olive oil sliced onions, spinach, salt and pepper to taste. Cook until spinach is reduced but not too much (should only cook for about 3 minutes or less). Can add just a splash of champagne vinegar or white balsamic vinegar for extra taste