

Coquille St. Jacques

24 large sea scallops
4 scallop shells
2 tbs minced shallots
2 tbs olive oil
1 cup dry white wine
1 cup heavy cream
1 tsb chopped parsley
1 tsp chopped Rosemary
Zest of one lemon
Salt & pepper to taste
½ cup shredded Gruyère cheese

Sauce

Sauté shallots in olive oil. Deglaze the pan with white wine. Reduce by half, add cream, herbs, salt, pepper, then reduce until thickened.

Scallops & Assembly

Sear scallops in a very hot pan and place in the shells. Nap with sauce and top with cheese. Bake in a 400°F oven until bubbly and cheese is melted.