

Sea Scallops with Wasabi Mustard Sauce

SKILL
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MAKES
6 Servings

Ingredients

- 24 large sea scallops
- 4 Tablespoons Stonewall Kitchen Wasabi Mustard
- 2 Tablespoons Stonewall Kitchen Maine Maple Champagne Mustard
- 3/4-1 cup heavy cream
- 1 Tablespoon butter
- 1 Tablespoon Stonewall Kitchen Roasted Garlic Oil
- 1 medium shallot, finely minced
- 2 ounces Prosciutto, finely diced or chopped
- 2 Tablespoons each chives and parsley
- Salt and pepper to taste



Directions

1. In a food processor, pulse chopped prosciutto into a fine dice.
2. Melt butter and Roasted Garlic Oil over a medium-low heat in a large sauté pan.
3. Drain scallops and sauté in pan until golden.
4. Remove scallops from the pan and tent to keep warm.
5. Into the same pan, add shallots and sauté until opaque, using additional oil if necessary.
6. Add both mustards and stir for about 30 seconds.
7. Slowly whisk the heavy cream into the mustard mixture.
8. When blended, add prosciutto and scallops, including accumulated juices.
9. Warm through gently. Adjust seasoning and serve, garnished with parsley and chives.

