

Pancetta-Wrapped Scallops with Lemon & Thyme Pan Sauce on Cauliflower Puree

Serves 4

Prep and cook time: 40 minutes

by *Rebecca Clarke, Fairsing Vineyard Chef*

- 3-4 scallops per person (9-12 total)
- 6-8 slices (thin) pancetta or bacon
- Fresh thyme - one handful with leaves removed from stem
- Zest of one lemon
- 6 T extra virgin olive oil
- Juice of one lemon
- 2 T salted butter
- Salt and fresh ground black pepper

- 1 small head cauliflower
- 2 T cream cheese
- 2 T grated Parmesan cheese
- 1/2 clove garlic (substitute roasted garlic if preferred flavor)



1. Chop 3/4 of thyme leaves (mortar and pestle works well) and add to small bowl with olive oil and lemon zest. Coat scallops with lemon-thyme oil, season with with salt and pepper, and wrap each with piece of pancetta/bacon securing with toothpick. Refrigerate until cauliflower puree is complete.
2. Break cauliflower into small florets and chop stalks into small pieces. Steam all cauliflower until tender, transfer to food processor and add remaining ingredients. Add butter or cream to amend consistency. Season to taste. Keep mixture warm.
3. Heat non-stick pan to medium high. Add pancetta-wrapped scallops, cook approximately 3 minutes each side until pancetta is crisp, sprinkle with remaining 1/4 thyme leaves and allow to crisp.
4. Remove scallops from pan, squeeze in lemon juice and stir to incorporate pancetta drippings. Remove pan from heat, add butter and stir. To plate, spoon cauliflower puree in middle of dish, top with scallops and drizzle equally with pan sauce.
5. Serve warm with your favorite Fairsing Vineyard Chardonnay.