



## SEARED SCALLOPS WITH SWEET PEA PURÉE

BALANCE THE CRISP FLAVOR OF 13 CELSIUS WITH SUBTLY SWEET, GENTLY CARAMELIZED SEA SCALLOPS AND THE FRESH AND EARTHY TASTE OF A BRIGHT PEA PUREE.



### INGREDIENTS:

16 fresh sea scallops

½ Tbsp. vegetable oil

Sea salt and cracked black pepper to taste

2 cups sweet peas

½ cup cold tap water

8 fresh mint leaves

### DIRECTIONS:

Place peas, water and mint in a food processor and puree until smooth. Reserve chilled. Remove the small outside muscle from each scallop, pat dry and season with salt and pepper. Heat oil in a non-stick sauté pan over high heat, then add scallops to the pan, ensuring they do not touch. Sear for approximately 1-1½ minutes on each side. Serve immediately over 1 Tbsp. of pea puree.