

Andre Rochat's

Jumbo Sea Scallops Wrapped in a Macadamia Nut Crust Served with a Citrus Beurre Blanc

For scallops:

8 jumbo sea scallops
½ pound raw unsalted macadamia nuts
Salt
Pepper
1 cup flour
2 eggs, beaten lightly
4 tablespoons unsalted butter
¼ cup cooking oil
4 sprigs sweet basil

For beurre blanc:

1 shallot, finely chopped
Butter for sautéing
½ cup dry white wine
Juice of 1 lime
Juice of 1 orange
3 sticks unsalted butter, softened

For scallops: Rinse scallops quickly with cold water. Pat dry with a towel.

Grate macadamia nuts with a rotary cheese grater into a bowl. (Do not use a food processor, as it turns the nuts into paste.)

Salt and pepper the scallops. Pass quickly into the flour, removing any excess. Pass the scallops through the eggs, then into the grated nuts. Be sure the scallops are completely coated at each step. Refrigerate until ready to cook.

For beurre blanc: In a pan, sauté the shallot briefly in a little butter until it just begins to soften; add the white wine and the citrus juice and reduce to a syrup. Add the butter slowly with a whip or blender.

NOTE: Beurre blanc is served as a warm sauce; if it is too hot, it will break.) Add salt and pepper to taste. Keep warm.

Heat a frying pan over medium heat and add the 4 tablespoons butter and the ¼ cup oil. Place the scallops in the pan. Brown one side, then turn onto the other side and place pan into a preheated 400° F oven for approximately 6 minutes. The scallops should be golden brown and firm to the touch.

To serve: place 2 to 3 tablespoons beurre blanc on each plate; place 2 scallops in the center of the plate. Garnish with basil leaves.

Serves 4.

