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Day Boat Scallops Resting on Paper Thin Apple Slices Wrapped in a Blanket of Black Forest Ham and a Pool of Clove Beurre Blanc

Makes 6-8 servings

20-24 Giant Scallops with attachment muscle removed- dust in flour and salt and pepper
2 pounds of Black Forest Ham sliced medium thickness
½ pound butter
1 pint Heavy Cream
12 whole cloves
3 sliced shallots
2 Granny Smith Green Apples
Sea Salt and White Pepper

In a sauce pan heat cream and cloves until steam comes from top of cream. Remove from heat and cover.

Saute' shallots in a tsp of butter until translucent over medium heat. Strain cream into butter removing cloves and reduce till thickened. Add all the remaining butter (saving 1 tablespoon) a little at a time whisking into the sauce.

In a separate sauce pan melt the last tablespoon of butter until very hot. Seared Scallops until crisp on one side about 3 minutes. Turn Scallops and finished until cooked through. Do not overcook the Scallops (if prepping for next day, sear till translucent in the center and reheat in very hot oven for 3-5 minutes). Wrap the Scallops in Ham and heat for 5 minutes in a 350 degree oven.

Pool the sauce on a hot plate top with 3-5 Scallops per person and then garnish with a slice of crisp green apple.