

# Seared Alaska Weathervane Scallops with Bacon, Parsnip Puree and Mustard Veal Jus by Chef Dan Fross



**Preparation Time:** 15 minutes

**Cook Time:** 30 minutes

**Servings:** 4

## **Ingredients:**

### *Veal Jus:*

1 Tablespoon vegetable oil

1 large shallot, minced

1/4 cup red wine

1-1/2 Tablespoons Dijon mustard

1 cup prepared veal demi-glace\*

Salt and Black pepper, to taste

\*Veal demi-glace can be found at your local gourmet store or online.

### *Parsnip Puree:*

4 medium parsnips, peeled and cut into 1-inch pieces

2 cups heavy cream

Salt and White pepper, to taste

### *Scallops:*

8 oz. smoked slab bacon, cut into small 1/2-inch strips

1 lb. (size 10/20) Alaska Weathervane scallops

2 Tablespoons vegetable oil

**Description:**

In a small saucepot, heat 1 tablespoon oil over medium heat. Add the shallots and cook until soft, about 5 minutes, stirring occasionally. Deglaze the pan with red wine. Stir in the Dijon and veal demi-glace; simmer over medium heat until reduced by half. Season with salt and pepper. Cover and keep warm.

Add parsnips to a saucepan. Pour in cream until just covering the parsnips. Bring to a simmer and cook for 5 minutes. Turn off heat; let stand for 10 minutes. Transfer the parsnips and the cream to a food processor or blender. Purée until smooth. Add any remaining cream, 1/4 cup at a time, to desired consistency. Season with salt and white pepper; keep warm.

Cook the bacon strips over medium heat until golden brown, but still soft. Season the scallops with salt and pepper. Heat 2 tablespoons oil in a non-stick pan. Sear the scallops on both sides until golden brown.

For each serving, place a large spoonful of purée in the middle of a plate and top with one-fourth of the scallops. Sprinkle on bacon pieces. Drizzle the mustard veal jus over the scallops and the puree.