



# Seared Scallops

## with Lime Beurre Blanc

Served with Graham Beck Ultra Brut

Serves 8



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE

*Celebrate what Matters*

### Ingredients

#### THE SCALLOPS

12 sea scallops  
30g butter  
30ml olive oil  
Salt

#### THE BEURRE BLANC

125ml ( 1/2 cup) Graham Beck Ultra Brut  
1 small shallot, finely chopped  
30ml (2tbsp) heavy cream  
110g unsalted butter, cut into small pieces  
30ml (2 tbsp) lime juice

### Method

1. For the scallops: Dab the scallops with a paper towel and season with salt.
2. For the beurre blanc: Heat a medium size pan over high heat with the butter and olive oil and cook the scallops until golden about 2 minutes per side. Remove the scallops and place them on a plate until needed.
3. Reduce the heat to medium. In the same pan add the shallots and cook until soft and translucent. Add the Graham Beck Ultra Brut , lime juice and the cream, then let it simmer softly until thick for about 7 minutes.
4. Serve the scallops with the beurre blanc sauce and finish with chopped chives.