

Scallops sautéed with butter and soy sauce

Sommelier's accord



The marriage of white Sancerre with shellfish is always a success.

Serve between 10 and 12°C



INGREDIENTS (for 4 persons)

- 12 to 16 (300g) scallops
- 10ml soy sauce
- 30g butter
- some chives
- 4 asparagus spears

PREPARATION

1. Dry the scallops on some paper towels. Chop the chives into fine pieces.
 2. Cook the asparagus in boiling water until just slightly firm. Sprinkle on some salt and cut into bite size pieces. Melt 10g of butter in a frying pan over medium heat, quickly sauté the asparagus and remove from the pan.
 3. Put the remaining butter into the pan over medium heat. When the butter melts and lightly starts to brown, add the scallops, then raise the heat and fry on both sides until golden. Finally, add the soy sauce, give it a quick stir and turn off the heat. (Soy sauce burns very easily so be sure to work quickly.) Serve the scallops and asparagus on a plate, if there is any sauce left over in the pan, spoon it over the scallops. Garnish with chopped chives.
- * If you have difficulties finding asparagus, you may also use other seasonal vegetables such as any type of mushroom, courgettes, string beans or spinach. You may skip the boiling process for vegetables that can be cooked simply by sautéing.