

Seasonal Sensations from Ontario's Sommeliers

Caramelized Diver Scallops and Grilled Cooper's Corn with Saffron Tobiko Beurre Blanc

"This food and wine will change your life.
But don't take my word for it, try it
for yourself..."

- Bruce Wallner, Master Sommelier, @MasterSomm

INGREDIENTS:

6 large 'Diver' scallops
Extra virgin olive oil
Coarse salt
3 small shallots, finely diced
¼ lb. butter
Pinch of saffron threads steeped in
few ml of boiling water
Generous squeeze of lemon
6 tsp tobiko
Small bunch of fresh chives, finely chopped
2 cobs of very fresh Ontario Corn

Pair with an Ontario Chardonnay

Bruce suggests:
2011 Bachelder 'Saunders
Vineyard' Chardonnay

INSTRUCTIONS:

1. Rub the scallops with olive oil and coarse salt and set aside. Grill corn slowly on barbecue
2. Cook shallots in small amount of olive oil over medium heat in a heavy pot. Once soft, deglaze the pan with a large splash of Chardonnay. Reduce heat by half
3. Add saffron water and generous squeeze of lemon juice
4. Remove from heat and gradually add the butter, whisking constantly
5. Grill scallops on the hottest part of the barbecue until golden and cooked to personal preference (I prefer medium rare) Rest the scallops briefly as you finish the beurre blanc
6. Place your scallops on a bed of corn and top them with a teaspoon of tobiko

#WINEPAIRING

