



SEARED SCALLOPS WITH ALMOND AND APPLE 8 VINAIGRETTE

Serves: 4 appetizers or 2 main courses

Prep Time: 25 min

Cooking Time: 25 min

Ingredients: ¼ cup roasted almonds, preferably Marcona
 5 tbsp extra-virgin olive oil, divided
 1 tbsp (or more) Apple 8 Vinegar
 1 tbsp chopped fresh chives
 Kosher salt, freshly ground pepper



APPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
 Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.

8 large sea scallops (about 9 oz.), side muscle removed
 1 tbsp unsalted butter
 2 sprigs thyme
 2 tbsp peach preserves
 Fresh herbs, baby arugula, or microgreens



Method:

Almond and Apple 8 Vinaigrette

Finely chop almonds into small pieces but not into a powder. Mix almonds and 4 Tbsp. oil in a medium bowl. Whisk in 1 Tbsp. Apple 8 Vinegar and chives; season vinaigrette with salt, pepper, and more vinegar, if desired.

Seared Scallops

Heat 1 Tbsp. oil in a large nonstick skillet over medium-high heat. Season scallops with salt and pepper. Add to skillet. Cook until deep golden and caramelized, 2-3 minutes. Turn scallops; add butter and thyme. Cook, frequently tilting skillet and spooning butter over, until scallops are deep golden and just cooked through, 2-3 minutes longer. (Basting adds extra flavor.)

Stir preserves and ½ tsp. water in a small bowl to loosen. For an appetizer, smear about ½ Tbsp. preserve mixture in center of each plate. For an entrée, smear 1 Tbsp. preserve mixture. Top with 2-4 scallops each. Drizzle some vinaigrette over. Garnish with herbs.