
PAIRING THE Pessagno 2007 Intrinity™ Chardonnay with this French, scallop dish is well worth the food prep time. My good friends, Gus and Kathleen, invited me over for dinner to satisfy their relentless minds of how well these two pair; and they were correct. The slightly dry, tropical fruit, and oak from the Intrinity™ Chardonnay meshed perfectly with the creamy, mushroom, shallot and scallop dish. Strictly follow the recipe to recreate the dish perfectly.

Anthony Pessagno

Coquilles Saint-Jacques D'Etretat

Scallops Etretat-Style

With its shingle and tall cliffs making it one of Normandie's prettiest "postcards," Etretat is also a gastronomic mecca, famous for its shellfish and crustaceans.

- 1 lb (500g) scallops, with their coral
- Salt and freshly ground pepper
- 1/16 tsp (1-2 good pinches) cayenne pepper
- 8 oz (250 g) baby portabella mushrooms
- 6 tablespoons heavy (double) cream or crème fraîche
- 2 egg yolks
- 2 oz (50 g) butter
- 2 French shallots, finely chopped
- 1/3 cup Calvados, reserve 2 tablespoons (can use Cognac if Calvados is not available)
- 1 cup (8 fl oz/250 ml) dry white wine

(1) Rinse the scallops and pat dry. Season with salt and pepper. Trim the stems of the mushrooms; wash them, pat dry and chop finely. Beat the cream and egg yolks together with a fork in a small bowl. **(2)** Melt the butter in a nonstick 10-in (26-cm) skillet and cook the chopped shallots and mushrooms over very low heat, stirring, for 5 minutes. Add the scallops and cook for 30 seconds on each side. Sprinkle in the calvados and ignite, shaking the pan gently until flames subside. Remove the scallops and set aside in a warm place. **(3)** Pour the wine into the skillet and boil over high heat until the sauce is syrupy and reduced by 2/3. Add the egg yolk mixture and stir until the sauce thickens; do not allow it to boil. Add the cayenne pepper once sauce is complete. **(4)** Preheat the broiler (griller). Divide the scallops among four individual broilerproof dishes and cover with sauce and the remaining Calvados. Slide under the broiler, close to the heat source, for about 30 seconds or until lightly browned. Serve immediately in the same dishes.



2007 CHARDONNAY
Intrinity™

PESSAGNO
WINERY



*Food
& Wine*