

RAVENS



WOOD

Sautéed Scallops with Avocado Cream and Ancho Chile

Pairs well with Ravenswood Sangiacomo Chardonnay | Serves 4

Ancho Chili Puree

3 large scallops
Cilantro to taste
4 dried Ancho chilies
4 garlic cloves
Salt to taste
¼ cup olive oil

Simmer chilies and garlic in water until softened, about 10 minutes. Remove from water, and purée in blender while slowly adding olive oil. Run until smooth, season to taste.

Avocado Cream

4 medium avocados
Juice from 1 lime
1 cup heavy whipping cream
Salt to taste

In a blender or food processor, purée avocados with lime juice until smooth. Gradually add cream until desired consistency, salt to taste. Salt and pepper scallops and sauté in butter and olive oil until brown on both sides, about 2 minutes each side. To plate, spoon out equal amounts of avocado cream on four small plates. Add three scallops per plate to the center. Dollop the chili purée onto each scallop. Add three cilantro leaves onto the avocado cream, surrounding the scallops.