

### **Chef Sandoval's Summer Scallops**

Pick up lovely, slightly sweet New Bedford scallops from your local fish monger – they come from the Eastern seaboard. A trio per person should do it as they're pretty substantial, or serve with small plates for a larger party.

4 ounces (8 tablespoons) unsalted butter  
3 large New Bedford scallops  
zest from half a lemon  
¼ cup white wine  
pinch of chile flakes  
1 tablespoon heavy cream  
pinch of chives, chopped, and micro greens  
¼ cup panko (bread crumbs)  
¼ cup Parmesan cheese

Preheat oven to 350 F.

Melt two tablespoons of butter in a small sauté pan over medium-high heat and sear scallops for about 2-3 minutes on each side. Remove from pan and set aside.

Take breadcrumbs, Parmesan, chile flakes, and two tablespoons of butter and process in food processor until paste forms. Spread a dollop on top of each scallop and bake for several minutes until top begins to brown.

In the meantime make a lemon butter sauce by reducing a quarter cup of dry white wine by half as you simmer in a small saucepan over medium high heat. Add lemon zest and heavy cream. Heat for a minute or so; reduce until slightly thickened. Remove from heat and stir in four tablespoons of room-temperature butter while whisking. Season with salt and pepper to taste.

Plate scallops with Parmesan crust facing up; spoon sauce around scallop perimeters. Garnish with chopped chives and micro greens.