

## Scallops with Champagne

*Serves 4*

Recipe adapted from Anthony Bourdain's *Les Halles Cookbook*

- 2 Tb butter
- 1 shallot, thinly sliced
- 1 cup fish stock
- ½ cup cream
- 16 sea scallops
- 2 Tb clarified butter
- ½ cup champagne
- Juice of ½ lemon
- Finely chopped chives

Cook the sauce – Melt 1 Tb of butter in a small saucepan. Add the shallot and cook over medium-low heat for about 3 minutes. Add the fish stock and bring to a boil. Cook over medium-high until reduced to about half the original volume. Add the cream and bring to a boil, then quickly reduce to a simmer. Cook for 15 minutes. Strain the sauce (to remove the shallots) and season with salt and pepper.

Cook the scallops – make sure the scallops are dry. Season on all sides with salt and pepper. Heat the clarified butter over high heat. Once hot, add the scallops. Cook for 3 minutes on one side, then cook the other for about 3 minutes. At this point, remove the scallops to a serving plate.

Pour out any butter that remains in the sauté pan. Return to high heat and add the champagne, scraping up any fond with a wooden spoon or spatula. Turn heat down to medium high and reduce. When done, whisk in the cream sauce and the remaining 1 Tb of butter. Remove from heat and add the lemon juice and chives. Pour the sauce over the scallops and serve right away.