

Sautéed scallops with ramps, beech mushrooms and beurre rouge



The Drawing Room at Le Passage

Nick LaCasse

Ingredients:

- 12- 15 medium sized dry pack scallops
- ½ pound ramps (wild baby leeks)
- 2 packs golden gourmet beech mushrooms (brown and white)
- 5 sprigs fresh thyme, tied into sachet.
- One bottle syrah, or full bodied red wine.
- One pound butter, cut into cubes, chilled.

Method:

1. Trim bottom root off of ramp, cut into 1" pieces.
2. Place bottle of wine into saucepot with thyme and 5 black peppercorns, and slowly simmer/reduce until ¾ cup remains.
3. Slowly whisk butter into wine, adding 3 cubes at a time. When butter is almost melted, add next three cubes, repeat. Strain sauce through fine sieve, and place into thermos, or insulated container place in warm area, near stove.
4. Saute mushrooms and ramps together on high heat until slightly browned in olive oil. Season with salt and pepper.

5. Make sure the scallops are patted dry, and seasoned with kosher salt, and black pepper. In hot pan, with 3 T olive oil, sauté the scallops in batches.... If too many are in the pan at once, they will not brown, but steam...which is bad. So...four at a time, brown one side, and place on a plate until all are seared. Then you can crowd the pan, and place all on opposite side, and roast in oven for i-2 minutes.
6. Arrange the plates: place mushrooms and ramps down on the plate, top with scallops, and spoon on red wine sauce. Garnish with a blend of chopped thyme and parsley, or some decorative micro greens.

Serves 4

Recipe courtesy of chef Nick Lacasse, The Drawing Room , Chicago. www.lepassage.com