



## Sautéed Diver Sea Scallops Apple & Endive salad, Citrus-Raisin Dressing

Submitted by  
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### Serve with Schramsberg Blanc de Noir

#### Ingredients:

½ Cup Pancetta, coarsely diced	1. Head of Frisee, Washed & Drained
¾ Cup Golden Raisins	1 Granny Smith apple, julienne
¼ Cup Dijon Mustard	1 Fuji or Braeburn Apple, Julienne
2 Tbsp. Orange Juice	1-2 Belgian endive, Chiffonade
1 Tbsp. Lemon Juice	8-12 Fresh Diver Sea Scallops
1 Tbsp. Grapefruit Juice	Salt
1 Tbsp. Lime Juice	Pepper
1-2 Cups Olive Oil	

#### Preparation:

Place Raisins in a bowl and cover with hot water. Soak until soft then strain  
Sauté Pancetta until a deep golden brown. Drain off fat and set aside. Place raisins, juices and/or vinegar in a blender cup or robot coup. With a machine running add oil slowly in a stream. Stop periodically to taste. Thin out with water if necessary. Adjust seasoning with salt and pepper. Set aside. Season scallops with salt and pepper then sauté in butter until deep golden brown, cook med-rare to medium, set aside on paper towel and keep warm. In a medium sized bowl place Frisee, julienne apples and endive, and toss with appropriate amount of dressing. Season to taste with salt and pepper.  
Place a small heap of the salad onto 4 plates, Sprinkle with pancetta lardoons.  
Arrange 2-3 scallops on top of each plate then serve.