

Caramelized Scallops
by Chef Brian Young

Secret ingredient, Autumn Fig Balsamic Vinegar

Serves 2

Ingredients:

You will need:

- 2 granny smith apples, peeled, cored and quartered
 - 2 red delicious apples, peeled, cored and quartered
 - 2 vanilla bean, 1 inch long, shaved and split
 - 2 cups Vin Santo
 - 6 sea scallops
 - 2 tablespoons butter
 - 2 tablespoons Tavern on the Green Autumn Fig Balsamic Vinegar
 - 2 tablespoons Tavern on the Green Meyer's Lemon Olive Oil
 - 2 teaspoons hazelnuts, finely chopped
 - 4 belgian endive leaves
 - 4 trevisano leaves
 - salt and pepper, to taste
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Directions:

1. Place apples and vanilla beans in a small sauce pan. Add Vin Santo and bring to a simmer. Cook until tender, about 20 minutes.
2. Purée apple mixture in blender. Set aside, keeping blended mixture warm. Heat Tavern on the Green Meyer's Lemon Olive Oil in sauté pan. Season scallops with salt and pepper. Place in hot oil and sear until brown.
3. Turn over the scallops, whisk in butter with basting brush. Basted scallops and finish to golden brown slowly.
4. Remove scallops from the pan. Replace with endive and trevisano. Wilt the leaves quickly in pan juices.
5. For each or two servings, place dollop of apple mixture in the middle of a small plate. Top with two leaves of green, then three scallops. Drizzle half of Tavern on the Green Autumn Fig Balsamic Vinegar and finish with half of the hazelnuts.