

Seared Scallops with Wild Mushroom Fedelini

Serves 4:

Ingredients

1 pound sea scallops
kosher salt and freshly ground black pepper
2 tablespoons unsalted butter

1/2 baguette, crusted and cut into cubes
1/4 cup parsley leaves
1 tablespoon extra virgin olive oil

2 tablespoons unsalted butter
1 pound mixed wild mushrooms, stemmed and sliced
3 thyme sprigs
kosher salt and freshly ground black pepper
1 shallot, sliced
1/2 cup Sherry, preferably Amontillado
1/4 cup low sodium chicken broth
2 tablespoons balsamic vinegar
1/4 cup heavy cream

1 pound fedelini pasta
sea salt

Preparation

Remove the tough muscle on the side of each scallop, pulling it easily with your fingers or a paring knife. Pat scallops dry well with paper towels.

Make the breadcrumb topping: preheat oven to 350 degrees.

Cut crust off a baguette and chop into large cubes.

Place in a small food processor, add parsley and extra virgin olive oil; pulse until reduced to crumbs.

Spread on sheet pan and bake for about 15 minutes, stirring once, until golden brown; let cool.

In a large skillet, preferably 6 quart, melt butter over medium heat.

Add sliced mixture of mushrooms and fresh thyme sprigs to the pan.

Sauté mushrooms, season with kosher salt and freshly ground black pepper.

Let mushrooms cook undisturbed in pan, give them a toss and cook, 6 to 8 minutes total.

Add sliced shallot to the skillet, toss, and cook for another minute or two until translucent.

Pour in Sherry and boil for a couple of minutes until reduced, then add low-sodium chicken stock. Cook down for a few minutes more, until sauce is thick. Add balsamic vinegar, reduce again for a minute or two, then pour in heavy cream. Simmer for 2 or 3 more minutes, cover and turn off heat.

In a heavy skillet, preferably cast iron, heat butter over medium high heat. Season sea scallops generously with kosher salt and freshly ground black pepper. Add them to the hot pan and sear, undisturbed, for 3 to 4 minutes until golden brown. When each scallop has released from the pan, flip it over to sear the other side for 3 more minutes. Do not overcook them--you want them to be seared on each end and just heated through.

Over a high flame, heat a pasta pot filled with water. When water comes to a rolling boil, add a generous amount of sea salt and then pasta. Watch carefully; as soon as pasta reaches al dente consistency, drain.

Rewarm mushroom mixture over medium low heat and add in cooked pasta. Toss to combine, making sure pasta is well coated with the sauce. Serve pasta and mushrooms in shallow bowls, topping each serving with 3 or 4 scallops. Sprinkle the crunchy breadcrumb topping over all and finish with a pinch of sea salt.

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