

The Night Before Christmas

Scallops with Bacon and Beurre Blanc
C&B Bourgogne Chardonnay, Domaine Francois
Carillon 2019



GATHERERS
CATERING Co



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

Ingredients

Scallops	12
Bacon or Smoked Pancetta	100g
Shallot	2
White Wine	120ml
Unsalted Butter	125g
Maldon Sea Salt	Some
Parsley	1 bunch
Olive Oil	Some
Salad Leaves (Endive, Frisee or Rocket)	1 bag



For more inspirations, please visit our Christmas Hub at www.corneyandbarrow.com/christmas

Tasting Note

Even writing about this wine is mouthwatering. It is absolutely benchmark Puligny in its purity, taut and chiselled, saline and mineral and then suffused with flowers - focused and precise - the hallmark of François Carillon's style.

Christmas Eve calls for Carillon's Bourgogne Chardonnay and a dish that is simple, quick and easy to prepare but is luxurious and versatile. This scallop recipe serves four as a starter or two as a main course.



Bottle: £26.75
Case of 12:
£160.50

Method



Prep Time

- Finely chop the **shallots**
- Roughly chop the **parsley**
- Cut the **bacon** into small cubes
- Cut the **butter** into chunks



Fry the Bacon

- Gently cook the **bacon** in a non-stick pan
- Cook until crisp and remove from the pan
- Pour out most of the oil



Make the Beurre Blanc

- Add the **shallots** and **white wine** into a saucepan
- Boil gently until almost all the liquid has evaporated
- Turn the heat down



Sear the Scallops

- Add the **scallops** to the pan
- Sear for about 1 minute on each side
- Cook until light brown on the outside but still slightly translucent on the inside



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Add the Butter

- Whisk in the **butter** one piece at a time
- Melt the **butter** slowly. Be careful not to boil or it will split
- Add the **parsley** and keep warm



Assemble and Serve!

- Assemble the **leaves** on a plate
- Drop a few pieces of **bacon**
- Arrange the **scallops** on top
- Spoon over the **beurre blanc** and serve while warm